



## 2002 McLaren Vale Shiraz

WIRRA WIRRA  
VINEYARDS

Wirra Wirra visionary, Greg Trott has been instrumental in guiding the progress of the winery and the McLaren Vale wine region over the past five decades. Equally important to McLaren Vale's growing international reputation is its natural ability to produce exceptional Shiraz. Blessed with a Mediterranean climate, ancient soils and old vines, Shiraz from McLaren Vale typically displays a level of middle palate texture and richness that is the envy of other premium wine regions. The 2002 vintage of this wine pays homage to the region's ability to produce Shiraz of world acclaim, and recognises people like Greg, who are as much a part of the McLaren Vale identity as the wine it produces.

### NOTES:

#### Tasting Notes

Winemakers:	Samantha Connew and Paul Carpenter
Grape Varieties:	100% Shiraz
Region:	100% McLaren Vale, South Australia
Oak Maturation:	20 months in new, one & two year old American and French oak barriques.
Colour:	Dense cherry with a bright rim.
Bouquet:	A wonderfully lifted aromatic nose of cassis, cardamom, and liquorice, balanced by oak derived mocha notes.
Palate:	Concentrated and complex fruit notes of plum, and dark berries balanced by good acidity and fine tannins. A subtly textured wine of considerable weight, that finishes with a long and persistent finish.
General:	This wine pays homage to the more traditional winemaking philosophies of the McLaren Vale region, incorporating ripe berry fruit, and integrated American oak balanced with velvety tannins. A wine that is a perfect accompaniment to the Australian flavours of lamb.
Technical Notes:	Alc /vol: 14.9% pH: 3.39 TA: 6.7 g/L
Serve:	At room temperature, less than 18° with most foods including grilled red meats and hearty winter fare.