



## 2005 Catapult Shiraz Viognier

**WIRRA WIRRA**

The late Greg Trott saw many of his unusual dreams realised at Wirra Wirra. Yet one vision eluded him – to build a medieval siege machine, or “trebuchet”. Why? To use as a catapult to bomb neighbouring wineries with bottles of wine of course. Naturally he hoped they would return the favour and make it a showpiece for his beloved McLaren Vale. Plans were drawn and in his honour we'll finish the job one day. This wine is part of a range that remembers the pioneering spirit of Trott. Would he be pleased? Not with the fuss, but certainly with the wine. Classic McLaren Vale Shiraz with a touch of Viognier – just for something different. Just like Trotty.

Winemakers:	Samantha Connew and Alexia Roberts
Grape Varieties:	Shiraz 95.5% Viognier 4.5%
Region:	McLaren Vale, Adelaide Hills
Colour:	Deep plum with ruby hues
Bouquet:	Pretty red berry fruits and black cherries with a floral lift accompanied by some dark chocolate, anise and Chinese five spice notes.
Palate:	An elegant style with generous helpings of fresh fruit flavours and fine silky tannins, complemented by classy savoury oak characters. This wine shows great balance, texture and length.
Cellaring Potential:	The wine is made to be approachable and fresh whilst young; however it will also drink well for up to 10 years time, if carefully cellared
Technical Notes:	Alc/Vol: 14.9%   pH: 3.44   TA: 6.5g/L
Serve:	Spiced braised duck with bok choy