



## 2005 Mrs Wigley Rose

WIRRA WIRRA  
VINEYARDS

Mrs Wigley was not the wife of Wirra Wirra founder Bob Wigley, but a particular pussycat who was born at the neighbouring Petrucci residence. Within days her mum had dragged the litter to settle in our open fermenters, and from then on Mrs Wigley became a permanent feature of the cellars.

Produced by running off the juice from the naturally high coloured varieties Malbec and Grenache, Mrs Wigley was then fermented separately in stainless steel tanks to maintain the freshness and lifted fruit from these varieties.

Winemakers:	Samantha Connew & Alexia Roberts
Grape Variety:	Malbec 70% and Grenache 30%
Region:	Fleurieu Peninsula, South Australia
Oak Maturation:	NA
Colour:	Brilliant crimson with bright pink hues.
Bouquet:	Lifted summer berry fruits. Malbec provides a generous aromatic lift of strawberries and cream whilst the Grenache gives dominant notes of raspberries and red cherries.
Palate:	Flavours of crushed strawberries and Cherry Ripe with a pleasant mouth filling texture and an acid lift, to give a well balanced wine that persists on the palate.
Cellaring Potential:	Best consumed in its youth.
Technical Notes:	Alc/Vol: 13.5%   pH: 3.30   TA: 5.9g/L
Serve:	Chargrilled capsicum and mozzarella salad.