

# CATAPULT

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. THIS WINE IS PART OF A RANGE, THE RGT COLLECTION, THAT REMEMBERS THE PIONEERING SPIRIT OF TROTT. CLASSIC MCLAREN VALE SHIRAZ WITH A TOUCH OF VIOGNIER — JUST FOR SOMETHING DIFFERENT. JUST LIKE TROTTY.



## VINTAGE REGION

2008 McLaren Vale

## GRAPE VARIETIES

Shiraz (95%) Viognier (5%)

## COLOUR

Bright crimson with a red rim.

## BOUQUET

Perfumed with fresh plum and rhubarb bouquet. A hint of fennel and blackcurrant jelly round out the fresh aromas.

## PALATE

Luscious fruits prevail with dark berries and soft tannins providing a full and velvety mouthfeel. The rich fruit provide for a juicy and fleshy palate.

## DRINK

To 5 years.

## FOOD MATCH

Chicken and chorizo paella.

## VINIFICATION

The majority of the Shiraz for the 2008 Catapult took place in the first week of March with a select Viognier parcel also harvested at this time. The white Viognier fruit (5%) was crushed & de-stemmed and cold soaked with the Shiraz fruit for a 2 to 3 day period to extract the maximum colour & flavour without the influence of alcohol. Each ferment was tasted daily by the winemakers to monitor the level of extraction through the fermentation period. Once the desired level of colour, flavour & tannin from the fruit was extracted for the Catapult Shiraz Viognier style the fermentation was pressed to a combination of French & American barriques & hogshead barrels. Once Malo-lactic fermentation was completed in barrel the wines were racked & returned every 4 months and bottled after a total of 18 months in oak. The Catapult style is bright juicy fruit with slippery textural tannins and plump fruit. The Viognier plays a minor supporting role to the style that is juicy, bright & utterly drinkable McLaren Vale Shiraz.

## OAK MATURATION

Matured in 60% French oak with the remainder American; 15% first fill. Time in oak 18 months.

## TECHNICAL DETAILS

pH 3.46 TA 6.8g/L ALC 14.5%

## WINEMAKERS

Samantha Connew & Paul Smith



## WIRRA WIRRA VINEYARDS

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