

MRS WIGLEY

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.



VINTAGE

2009

REGION

McLaren Vale & New South Wales

GRAPE VARIETIES

White Frontignac (65%) Red Frontignac (35%),

COLOUR

Pale peach blush.

BOUQUET

Fragrant with lifted exotic fruits including lychee, honeysuckle and musk.

PALATE

Displays an exotic mix of lychee, watermelon and red summer berries. The palate is alive with a wonderful fruit richness that is balanced by refreshing sherbet acidity and the tingle of a fine spritz.

DRINK

Enjoy when fresh and young.

FOOD MATCH

Rockmelon with moscato, mint and honeydew granita.

VINTAGE

2009 vintage began with extreme hot weather conditions similar to the previous year. While there were challenges with the sudden ripening, the vintage proved to be successful with pleasantly surprising quality and flavour.

VINIFICATION

The harvesting of white and red frontignac marks the commencement of vintage for Wirra Wirra. The grapes are a combination of hand and machine picked grapes with the two varieties kept separate, these are crushed and chilled to 6 – 8 degrees. The juice is then pressed in a vaslin bucher and the juice is then chilled to below 3 degrees. Skim milk fining is added and stored in a temperature controlled stainless steel vessel. After 7 to 9 days of cold settling the clear juice is then racked and warmed to between 16 and 18 degrees. Once warmed the Moscato is inoculated with 'Pro-desert Yeast,' the fermentation is monitored closely for varying temperatures and is tasted twice a day. The ferment is then finished by an addition of Sulphur at about 4 – 5 Baume to retain the spritz and slight sweetness of the wine. Filtering is conducted and bottling was completed in May for the June release.

TECHNICAL DETAILS

pH 2.94 TA 8.5 g/L ALC 4.5%

WINEMAKERS

Samantha Connew & Paul Smith



WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - A.B.N. 51 007 692 122
McMurtrie Road, P.O. Box 145, McLaren Vale SA 5171
Ph: +61 (0)8 8323 8414 - Fax: +61 (0)8 8323 8596

www.wirrawirra.com