

# CHOOK BLOCK

FROM WIRRA WIRRA'S OWN CHOOK BLOCK VINEYARD PLANTED IN 1960, THERE COMES FROM TIME TO TIME VERY SMALL PARCELS OF UNUSUALLY INTENSE, HIGH QUALITY FRUIT. IN THE VERY BEST YEARS THIS FRUIT IS VINIFIED SEPARATELY TO CREATE WINES OF UNIQUE INTEREST, THEY ARE RELEASED IN TINY QUANTITIES UNDER THIS SIMPLE AND UNPRETENTIOUS LABEL ..... CHOOK BLOCK. INITIALLY CRAFTED FROM THE GREAT 1998 VINTAGE, CHOOK BLOCK TAKES ITS NAME FROM ONE OF GREG TROTT'S ORIGINAL BROILER CHICKEN SHEDS, NOW SITUATED ALONE, ADJACENT TO THE VINEYARD ITSELF. TOTAL PRODUCTION IS YET TO EXCEED 240 DOZEN. TO DATE WE HAVE PRODUCED TWO ACCLAIMED VINTAGES - 1998 AND 2002 - WITH 112 DOZEN OF THIS 2006 VINTAGE RELEASED IN OCTOBER 2009.



## VINTAGE

2006

## REGION

McLaren Vale

## SUB REGION

McLaren Flat – Single Vineyard

## GRAPE VARIETIES

Shiraz (100%)

## COLOUR

Dense purple.

## BOUQUET

Crushed boysenberries and fresh violets supported by complex spices: quatre epices and five spices. The oak plays an ancillary role.

## PALATE

Mouthfilling yet driven and layered, with voluptuous and rich tannins and solid mid palate weight. A sweet ripe texture evocative of rocky road and Italian hot chocolate.

## DRINK

Upon release 15-20 years.

## FOOD MATCH

Seared venison loin with a juniper berry and red wine reduction on potato galette.

## VINEYARD

Wirra Wirra sources fruit from our Chook Block vineyard which was planted in 1960, in our Nocowie Vineyard immediately behind the winery. The soil type is sandy topsoil over subsurface sandy loam with red brown impervious clay and patches of limestone. This was hand picked on the 3<sup>rd</sup> April 2006.

## VINIFICATION

Cold soaking is commonly used for a 2/3 day period to extract maximum colour without the presence of alcohol. Fermented in open fermenters, each ferment is assessed daily once inoculated to determine the cap management program, and is again assessed prior to pressing to attain the optimal tannin balance. After basket pressing the wine is transferred directly to an individually chosen selection of barrels before completing natural malolactic fermentation. Following MLF (Malolactic Fermentation) the wine was stored in barrels and racked and returned every 4 months. At the end of this program, the wines are individually selected, blended and minimally filtered going into bottle.

## OAK MATURATION

60% of the oak was new French oak, with the remainder being one year old American oak barriques. Time in oak was 21 months.

## TECHNICAL DETAILS

pH 3.52 TA 6.86g/L ALC 14.5%

## WINEMAKERS

Samantha Connew & Alexia Roberts



## WIRRA WIRRA VINEYARDS

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