

THE ANGELUS

THE ¾ TONNE ANGELUS BELL THAT SITS PROUDLY ATOP OUR CELLARS IS RUNG TO ANNOUNCE THE START AND FINISH OF EACH VINTAGE AT MCLAREN VALE AND FOR OTHER SUITABLE CELEBRATIONS. FOR GENERATIONS IT RUNG OUT THRICE DAILY FROM JESUIT CHURCH AT NORWOOD, SA AT 6AM, MIDDAY AND 6PM, CALLING THE FAITHFUL TO JOYFUL PRAYER. IN HONOUR OF THAT TRADITION, THE NAME "THE ANGELUS" IS RESERVED FOR ONLY EXCEPTIONAL PARCELS OF CABERNET SAUVIGNON WHICH ARE SELECTED AND VINIFIED AT WIRRA WIRRA.



VINTAGE REGION

2006 McLaren Vale

GRAPE VARIETIES

Cabernet Sauvignon (100%)

COLOUR

Deep violet with a red rim.

BOUQUET

Displays wild blackberry fruits including cassis, blackcurrants and mulberry. Hints of leather, cigar box and aniseed with spicy oak support the ripe fruits.

PALATE

Wonderfully rich blackcurrant fruit persists on the palate with sandy but fine tannins and cedary oak complementing the fruit, structure and style.

DRINK

Upon release and 10-15 years from vintage.

FOOD MATCH

Oxtail with tomatoes, green olives and anise.

VINEYARDS

McLaren Vale

VINTAGE

A dry winter, followed by heavy rains in spring, resulted in vines with healthy, balanced canopies on moist soils. A mild, early summer leading into a warmer period during veraison stopped vegetative growth, allowing vines to channel energy into the fruit.

The hot weather caused some stress in late summer, but balanced vines had shown great resilience and the highest potential across the region

OAK MATURATION

Each vineyard batch was matured in French oak barriques separately for 22 months prior to blending. Of the final blend, 65% of wine was matured in new barrel

TECHNICAL DETAILS

pH 3.54 TA 6.7g/L ALC 14.5%

WINEMAKERS

Samantha Connew & Alexia Roberts



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