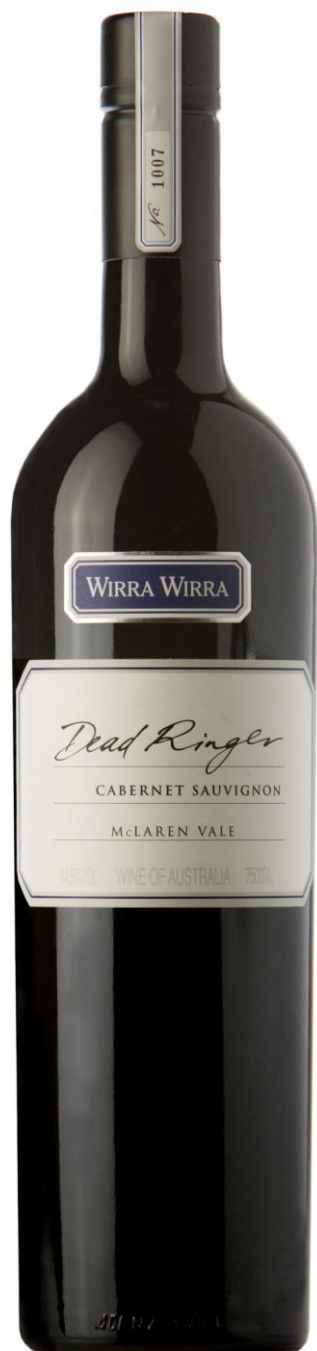


# DEAD RINGER

DEAD RINGER: COLLOQUIAL FOR “RESEMBLE EXACTLY”. AS OUR RENOWNED ANGELUS BELL RANG IN THE 2004 VINTAGE, THE INTERNATIONAL “NAMING POLICE” TARGETED WIRRA WIRRA ABOUT THE NOMENCLATURE OF OUR FLAGSHIP CABERNET SAUVIGNON (WHOSE NAME IS SHARED BY THE AFOREMENTIONED BELL AND AN “OLD WORLD” CHATEAU). AS GOOD LAW-ABIDING BELL RINGERS WE ACQUIESCED WHEN CHALLENGED AND THE WINE IS NOW KNOWN AS THE DEAD RINGER.



## VINTAGE

2007

## REGION

McLaren Vale

## SUB REGIONS

McLaren Flat and Seaview

## GRAPE VARIETIES

Cabernet Sauvignon (100%)

## COLOUR

Deep violet purple.

## BOUQUET

Fresh and exceptionally varietal with lifted blackcurrant leaf and cedar notes integrated with some toasty oak.

## PALATE

The palate is refined and elegant with plenty of persistent fine grained tannins and fresh mulberries.

## DRINK

Upon release and 10 - 15 years from vintage.

## FOOD MATCH

Slow cooked Chinese style pork hock with shiitake mushrooms, roasted garlic and Asian greens.

## OAK MATURATION

Each vineyard batch was matured in French oak barriques separately for 22 months prior to blending. Of the final blend, 70% of wine was matured in new barrel.

## VINIFICATION

The parcels for these wines are picked in small batches reflecting the different vineyard blocks. Cold soaking is commonly used for a 2/3 day period to extract maximum colour without the presence of alcohol. 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 pressing the wine is transferred directly to an individually chosen barrel selection (depending on the vineyard block) before completing malolactic fermentation. Following MLF and normally every four months thereafter the wines are racked returned. At the end of this program, the wines are blended and minimally filtered going into bottle.

## TECHNICAL DETAILS

pH 3.51 TA 7.06g/L ALC 13.5%

## WINEMAKERS

Samantha Connew & Paul Smith



## WIRRA WIRRA VINEYARDS

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