

WE NAMED THIS WINE AFTER ROBERT STRANGWAYS WIGLEY, A NOTED SOUTH AUSTRALIAN ECCENTRIC AND STATE CRICKETER WHO ESTABLISHED WIRRA WIRRA BACK IN 1894.

EACH VINTAGE WE TAKE PRIDE IN PRODUCING A FLAGSHIP SHIRAZ THAT BEFITS MCLAREN VALES REPUTATION AS A FIRST CLASS PRODUCER OF THIS VARIETAL AND HOME TO SOME OF THE OLDEST SHIRAZ VINES IN THE WORLD.



VINTAGE
2007

REGION
McLaren Vale

SUB REGIONS
Seaview & McLaren Flat

GRAPE VARIETIES

Shiraz (100%)

COLOUR

Deep purple red.

BOUQUET

Although distinctively McLaren Vale in its aromatics of blueberries and dark chocolate, there are plenty of secondary characters of cedar and warm leather. Spicy notes are also evidenced by elements of black pepper and chicory.

PALATE

Whilst rich and generous (blood plums and violets are the dominating characters on the palate) what impresses the most is a tremendous power through fine grained tannin and high toned oak. The tannins are compact and dense.

DRINK

Drink upon release and up to 10-15 years from vintage.

FOOD MATCH

Veal cutlets stuffed with truffle shavings and pecorino.

VINEYARDS

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style.

OAK MATURATION

Each vineyard batch was matured separately in oak for 20 months prior to blending. Of the final blend, 58% of wine was stored in French oak and the remaining 42% in American oak barrels. New oak consisted of 65% of the blend.

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 and returned. At the end of this program, the wines are blended and minimally filtered going into bottle.

TECHNICAL DETAILS

pH 3.51 TA 6.63 ALC 14.5%

WINEMAKERS

Samantha Connew & Paul Smith



WIRRA WIRRA VINEYARDS

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