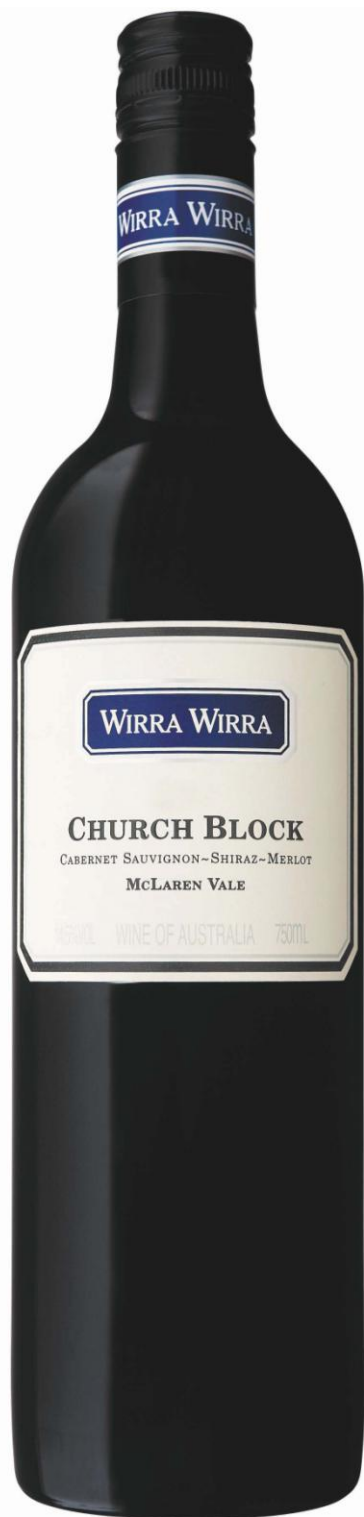


CHURCH BLOCK

CHURCH BLOCK WAS THE FIRST WINE THE LATE GREG TROTT PRODUCED UNDER THE WIRRA WIRRA LABEL BACK IN 1972. HE TOOK THE NAME FROM ONE OF THE ORIGINAL VINEYARDS, WHICH RUNS NEXT TO THE SMALL BETHANY CHURCH (EST. 1854) ACROSS THE ROAD FROM WIRRA WIRRA'S CENTURY OLD IRONSTONE CELLARS. OVER FOUR DECADES, THE CHURCH BLOCK LABEL HAS BECOME AN AUSTRALIAN FAVOURITE.



VINTAGE

2008

REGION

McLaren Vale

GRAPE VARIETIES

Cabernet Sauvignon (47%), Shiraz (38%), Merlot (15%).

COLOUR

Deep plum with brick red hues.

BOUQUET

Lifted aromas of fresh blackberry, raspberry and mulberry fruits with hints of cinnamon and fresh leather.

PALATE

A succulent core of ripe cassis and black fruits fill the mouth and are balanced with subtle spicy oak characters and velvety tannins. This wine has a wonderful balance of intense rich fruit, fine tannins and refreshing acid structure.

DRINK

Upon release and up to 8+ years from vintage.

FOOD MATCH

Char grilled eye fillet with crushed pepper and garlic mash potatoes.

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. Sub regions are Blewitt Springs, McLaren Flat, Willunga and McLaren Vale.

VINIFICATION

Majority of the fruit was received late February early March of 2008, which proved to be an extremely hot vintage with similarities of the previous year. Each batch was kept separate and crushed and fermented either in stainless steel sweeping arm or open fermenters. L2056 or BDX yeast was added once warmed to 20 + degrees to aid in the fermentation process. A program of pump overs and plunges over 24 hours until the ferment was complete were conducted to extract the desirable amounts of colour and tannins from the skins. Most batches took 6 weeks for the wine to become completely dry of sugar.

OAK MATURATION

Wine was matured in oak barrels, ranging from new to 4 year oak. Of the final blend, approximately 15% of the wine was matured in new oak (with approximately 5% of new oak being American and 10% French oak).

TECHNICAL DETAILS

pH 3.4 TA 6.44 ALC 14.5%

WINEMAKERS

Samantha Connew & Paul Smith



WIRRA WIRRA VINEYARDS

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