

# MRS WIGLEY

MRS WIGLEY WAS NOT THE WIFE OF WIRRA WIRRA FOUNDER BOB WIGLEY, BUT A PARTICULAR PUSSYCAT WHO WAS BORN AT THE NEIGHBOURING PETRUCCI RESIDENCE. WITHIN DAYS HER MUM HAD DRAGGED THE LITTER TO SETTLE IN OUR OPEN FERMENTERS, AND FROM THEN ON MRS WIGLEY BECAME A PERMANENT FEATURE OF THE CELLARS.



## VINTAGE

2009

## REGION

McLaren Vale

## SUB REGIONS

Willunga, Blewitt Springs and McLaren Flat.

## GRAPE VARIETIES

Grenache (100%)

## COLOUR

Vibrant red cherry.

## BOUQUET

Lifted aromatics with fresh cherries and strawberries with hints of rose petals and Turkish delight.

## PALATE

Reveals a wonderful mouth filling layer of fresh raspberries and strawberries with a persistent and lively finish. The intense yet soft palate has a frivolous generosity and freshness that makes you want more.

## DRINK

Enjoy when young and fresh.

## FOOD MATCH

Prawn, haloumi and watermelon salad.

## VINIFICATION

The Grenache grapes were crushed and pumped to a static stainless steel fermenter via a must chiller where it was chilled to below 10 degrees. The Grenache was cold soaked for 2 days to allow for sufficient colour extraction, it was then pressed through an air bag press keeping the free run and pressing juices separate. The juice was then treated like a white juice which was then chilled to below 3 degrees and cold stabilised for just over a week. The must was then racked and warmed to 16 degrees and inoculated with Vin 13 Yeast.

## TECHNICAL DETAILS

pH 3.1 TA g/L 7.1 ALC 13.0 % RS 1.9 g/L

## WINEMAKERS

Samantha Connew & Paul Smith

WIRRA WIRRA

## WIRRA WIRRA VINEYARDS

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