

ORIGINAL BLEND

IN 1972, COUSINS GREG AND ROGER TROTT PRODUCED A DRY RED WINE FROM GRAPES GROWN ON GREG'S VINEYARD ADJACENT TO THE SMALL BETHANY CHAPEL OPPOSITE WIRRA WIRRA. THIS BLEND OF GRENACHE AND SHIRAZ BECAME THE FIRST "CHURCH BLOCK". TAKING ON ADVICE FROM FRIENDS AND MENTORS, TROTT EVOLVED CHURCH BLOCK OVER THE YEARS TO ITS POPULAR SIGNATURE BLEND OF CABERNET SAUVIGNON, SHIRAZ AND MERLOT. YET STILL THERE WERE THOSE WHO BEMOANED THE LOSS OF THE ORIGINAL BLEND OF GRENACHE AND SHIRAZ. SO AT VARIOUS TIMES OVER THE YEARS, WHEN THE PLANETS HAVE ALIGNED, WE HAVE RE-CREATED THE GRENACHE SHIRAZ OFFERING AND RELEASED IT UNDER THE IMAGINATIVELY TITLED "ORIGINAL BLEND" MONIKER. WITH A LOOK AND FEEL HARKING BACK TO SIMPLER TIMES, THIS LATEST RELEASE OF ORIGINAL BLEND GRENACHE SHIRAZ IS LIMITED IN NUMBER, BUT NOT IMAGINATION.



VINTAGE

2010

REGION

McLaren Vale

GRAPE VARIETIES

Grenache (70%) Shiraz (30%)

COLOUR

Vivid crimson with a vibrant red rim.

BOUQUET

Lifted fresh clean nose abounds with raspberry and plums as well as touches of musk, pepper and aniseed.

PALATE

Rounded soft mouthfeel with mid palate fleshiness balanced with a fine tannin structure. Stewed rhubarb and bright raspberry fruit dominate while there is a balance of vibrant acidity and a seamless fusion of natural tannin and oak maturation character.

DRINK

Whilst attractive and easy to drink now, Grenache ages beautifully and will continue to develop over the next 6 to 10 years.

FOOD MATCH

Pan fried whole sardines drizzled with verjuice.

VINEYARDS

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The Grenache was sourced from the 'McLaren Flat' area and the Shiraz was sourced from the 'Seaview' sub region.

VINIFICATION

Each batch was kept separate, crushed and fermented either in stainless steel sweeping arm or open fermenters. L2226 yeast was added once the juice was 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 was 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 three and four year old French oak puncheons.

TECHNICAL DETAILS

pH 3.51 TA 5.98 ALC 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



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