

# SCRUBBY RISE

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THE NAME SCRUBBY RISE COMES FROM THE VINEYARD LOCATED AT THE FRONT OF OUR CENTURY OLD IRONSTONE CELLARS, ITS RICH SOILS PROVIDING SOME OF OUR BEST FRUIT EVERY SEASON. THAT THE SCRUBBY RISE VINEYARD IS ACTUALLY FLAT AND BEREFT OF SCRUB HAS NEVER BOTHERED US PARTICULARLY. NOR SHOULD IT WORRY YOU.

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## VINTAGE

2010

## REGION

McLaren Vale

## GRAPE VARIETIES

Chardonnay (100%)

## COLOUR

Brilliant pale green hue.

## BOUQUET

Fresh lifted peach, nectarine & dew melon complemented by warm brioche & fresh cream notes.

## PALATE

Bright, juicy persistent flavours of melon, peach & citrus notes. Succulent, mouth filling flavour & long vibrant acid profile gives the palate wonderful balance and freshness.

## DRINK

Now to 2 years.

## FOOD MATCH

Grilled scallops with crispy pancetta & drizzled with freshly squeezed lime juice.

## VINIFICATION

Once optimal ripeness was achieved the fruit was machine picked at night, crushed and destemmed to Wirra's Wilmes bag press. Pressings were separated from the freerun & juices. This was cold settled for 4 – 7 days, the clear juice is racked off settling solids and the fermentation process initiated. A relatively cool and consistent fermentation took place over 21 days, and once fermentation completed to dryness the wine was stirred on lees to help achieve mouth-feel and texture for three months post fermentation.

## TECHNICAL DETAILS

pH 3.43 TA 6.1g/L ALC 13%

## WINEMAKERS

Paul Smith & Paul Carpenter.



## WIRRA WIRRA VINEYARDS

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