

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**  
2008

**REGION**  
McLaren Vale

**SUB REGIONS**  
Seaview, McLaren Flat & McLaren Vale

**GRAPE VARIETIES**  
Shiraz (100%)

**COLOUR**  
Vibrant with vivid purple edge.

**BOUQUET**  
Lifted bouquet of ripe Satsuma plums, liquorice and cedar notes support a classic McLaren Vale dark chocolate filled bouquet. Complexing notes of polished leather, musk spice and hints of peat further complex the aromatics.

**PALATE**  
Balanced with silky fine tannins and mouth watering acidity support the sweet fruit-rich Shiraz palate. Spice laden with richly flavoured fleshy blueberry and plum notes flooding the palate. The even and balanced palate has wonderful length and a fine savoury tannin finish.

**DRINK**  
Drink upon release and up to 10-14 years from vintage.

**FOOD MATCH**  
Steak au Poivre served with frites and a green salad.

**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 prior to blending. Of the final blend, 55% of wine was stored in French oak and the remaining 45% in American oak barrels. New oak consisted of 40% of the blend.

**VINIFICATION**  
Harvested at optimal tannin & flavour ripeness. The parcels for this wine were picked in small batches reflecting the different vineyard parcels. Cold soaking was used on a number of the vineyard parcels for a 3 day period to extract maximum colour without the presence of alcohol. Each ferment was tasted twice daily once fermentation commenced to determine the level of hand plunging & maceration required during fermentation. At the required level of tannin & fruit extraction the ferment was basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. 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 every four months there after the wines are racked and returned. At the end of this program the wines are barrel selected, blended and minimally filtered prior to bottling.

**TECHNICAL DETAILS**      pH 3.37    TA 6.63    ALC 14.5%

**WINEMAKERS**              Paul Smith & Paul Carpenter



**WIRRA WIRRA VINEYARDS**

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