

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

2009

REGION

McLaren Vale

SUB REGIONS

Seaview, McLaren Flat & McLaren Vale

GRAPE VARIETIES

Shiraz (100%)

COLOUR

Deep plum with a crimson rim.

BOUQUET

Bright plums, blueberries and raspberry fruits fill the nose; with aniseed, leather and dark bitter chocolate adding further complexity to the fruits.

PALATE

The palate displays vibrant rich plum and raspberry fruits infused with bitter chocolate and aniseed that fill the mouth. The dense core of fruit is balanced with fine cedary oak and textural tannins providing a wine of classic line and length. A wine with wonderful power, balance and style.

DRINK

Can be enjoyed upon release, but will live for 15+ years with careful cellaring.

FOOD MATCH

Gnocci with short rib ragu.

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. Blended from a diverse combination of 40 -75 year old McLaren Vale sites - typically low in vigour, producing modest yields of intense fruit. Soils range from red clay and limestone to deep sands over ironstone base.

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. After 14 months of oak maturation the individual vineyard components were barrel selected to form the base wine and returned to oak for an additional 5 months maturation. Lightly egg white fined & minimally filtered prior to bottling in November 2010.

OAK MATURATION

100% French Oak. Each vineyard block was individually assessed for barrel selection and matured separately for 19 months predominantly Burgundian oak prior to blending. New oak consisted of 40% of the blend. The balance was a combination of 2 – 3 year old oak and older.

TECHNICAL DETAILS

pH 3.4 TA 7.4 ALC 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

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