

# THE ANGELUS

THE ¾ TONNE ANGELUS BELL THAT SITS PROUDLY ATOP OUR CELLARS IS RUNG TO ANNOUNCE THE START AND FINISH OF EACH VINTAGE AT MCLAREN VALE AND FOR OTHER SUITABLE CELEBRATIONS. FOR GENERATIONS IT RUNG OUT THRICE DAILY FROM JESUIT CHURCH AT NORWOOD, SA AT 6AM, MIDDAY AND 6PM, CALLING THE FAITHFUL TO JOYFUL PRAYER. IN HONOUR OF THAT TRADITION, THE NAME "THE ANGELUS" IS RESERVED FOR ONLY EXCEPTIONAL PARCELS OF CABERNET SAUVIGNON WHICH ARE SELECTED AND VINIFIED AT WIRRA WIRRA.



## VINTAGE

2009

## REGION

McLaren Vale

## SUB REGIONS

McLaren Flat and Seaview

## GRAPE VARIETIES

Cabernet Sauvignon (100%)

## COLOUR

Deep violet with a red rim.

## BOUQUET

Displays fresh cassis and blackcurrants with wild blackberry fruits. Leather, briary notes and anise with cedar compliment the fruits.

## PALATE

Lovely rich cassis and blackcurrant fruits line the mouth providing a long and persistent palate with 'classic McLaren Vale Cabernet' mid palate richness. The fine sandy tannins and French oak add to the texture to provide a wine with wonderful line and chiselled structure.

## DRINK

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

## FOOD MATCH

Roman style braised oxtail with star anise.

## VINEYARDS

Wirra Wirra sources fruit from a small but diverse combination of owned vineyards and premium McLaren Vale growers. The blending of vineyard expression and sub-regional characteristics is the key to the resulting style. Sites are typically low in vigour, producing modest yields of intense fruit with vine age up to 65 years of age. Soils range from red clay and limestone to gravelly loam & shale over rock.

## OAK MATURATION

100% French Bordeaux oak. Each vineyard block was individually assessed for barrel selection. Each batch was matured separately for 20 months prior to blending. New oak consisted of 40% of the blend. The balance was a combination of 2 – 3 year old oak and older.

## VINIFICATION

Harvested at optimal tannin and flavour ripeness. The parcels for these wines are picked in small batches reflecting the different vineyard characters and fermented separately in two tonne open fermenters. Cold soaking was used on a number of the vineyard parcels for a three 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 and maceration required during fermentation. At the required level of tannin and fruit extraction the ferment was basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. After pressing, the wine was transferred directly to oak before completing malolactic fermentation. Following MLF, and normally every four months thereafter, the wines are racked and returned. At the end of this program, the wines are barrel selected, blended and minimally filtered prior to going into bottle.

## TECHNICAL DETAILS

pH 3.47 TA 7.44 ALC 14.5%

## WINEMAKERS

Paul Smith & Paul Carpenter



## WIRRA WIRRA VINEYARDS

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