

# CATAPULT WINEMAKER'S NOTES

THE LATE GREG TROTT SAW MANY OF HIS UNUSUAL DREAMS REALISED AT WIRRA WIRRA. YET ONE VISION ELUDED HIM- TO BUILD A MEDIEVAL SIEGE MACHINE, OR TREBUCHET. WHY? TO USE AS A CATAPULT TO BOMB NEIGHBOURING WINERIES WITH BOTTLES OF WINE OF COURSE. THIS WINE IS PART OF A RANGE , THE RGT COLLECTION , THAT REMEMBERS THE PIONEERING SPIRIT OF TROTT. CLASSIC MCLAREN VALE SHIRAZ WITH A TOUCH OF VIOGNIER — JUST FOR SOMETHING DIFFERENT. JUST LIKE TROTTY.



VINTAGE 2010 REGION McLaren Vale

## GRAPE VARIETIES

Shiraz (98%) Viognier (2%)

## COLOUR

Vivid red with brilliant purple edge.

## BOUQUET

Lifted bouquet of musk, ginger spice and bright blueberry fruits with notes of ripe cherry and raspberry. Touches of cedary oak and some complex pine needle and herbal nuances add to the appeal of the bouquet.

## PALATE Paul Smith & Paul Carpenter

Bright, juicy sweet fruit floods the palate with plum and blueberry dominating. The soft silky palate is enhanced by fine tannins and bright acidity. This medium bodied wine is flavoursome with wonderful palate 'joie de vivre'. A wine of vibrant character.

## DRINK

Upon release and up to 5 years from vintage.

## FOOD MATCH

Freshly ground, beef burgers on sour dough bun with tomato, lettuce, caramelized onion and sliced dill pickle.

## VINIFICATION

The majority of the shiraz for 2010 Catapult and a select viognier parcel was harvested in the first week of March. The white viognier fruit (2%) was crushed, de-stemmed and cold soaked with the shiraz fruit for a 2 to 3 day period to extract maximum colour and flavour without the influence of alcohol. Each ferment was tasted daily by the winemakers to monitor the level of extraction through the fermentation period. Once the desired level of colour, flavour and tannin was extracted, the fermentation was pressed into a combination of French barriques and hogshead barrels. Once Malo-lactic fermentation was completed in barrel the wines were racked and returned every 4 months and bottled after a total of 15 months in oak. The Catapult style is bright and juicy with slippery, textural tannins and plump fruit. The viognier plays a minor supporting role to a style that is juicy, bright and drinkable expression of McLaren Vale Shiraz.

## OAK MATURATION

100% oak matured.

## TECHNICAL DETAILS

pH 3.45 TA 6.6 ALC 14.5%

## WINEMAKERS

Paul Smith & Paul Carpenter

*Paul T Smith*  
1/12/11



## WIRRA WIRRA VINEYARDS

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