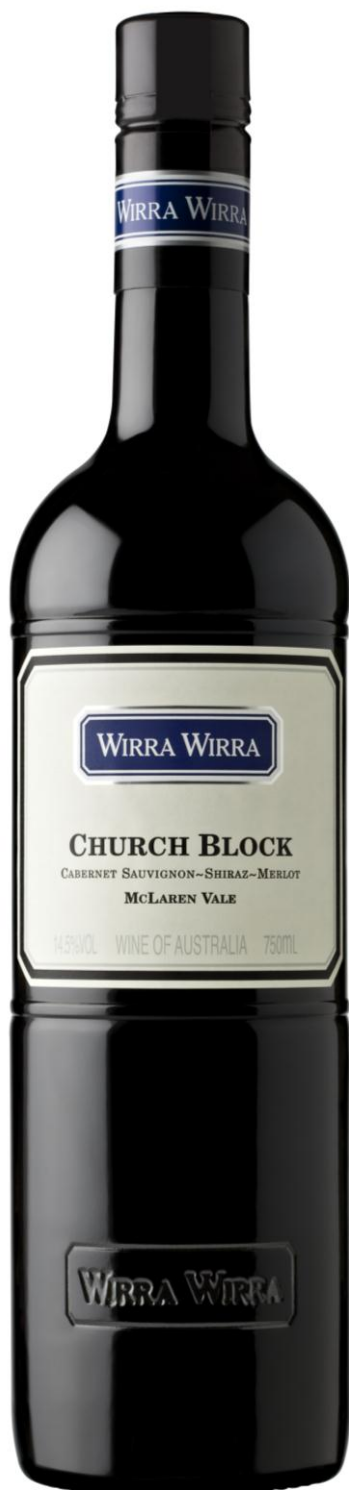


# CHURCH BLOCK WINEMAKER'S NOTES

CHURCH BLOCK WAS THE FIRST WINE THE LATE GREG TROTT PRODUCED UNDER THE WIRRA WIRRA LABEL BACK IN 1972. HE TOOK THE NAME FROM ONE OF THE ORIGINAL VINEYARDS, WHICH RUNS NEXT TO THE SMALL BETHANY CHURCH (EST. 1854) ACROSS THE ROAD FROM WIRRA WIRRA'S CENTURY OLD IRONSTONE CELLARS. OVER FOUR DECADES, THE CHURCH BLOCK LABEL HAS BECOME AN AUSTRALIAN FAVOURITE.



## VINTAGE

2010

## REGION

McLaren Vale

## SUB REGIONS

Blewitt Springs, McLaren Flat  
Willunga, McLaren Vale

## GRAPE VARIETIES

Cabernet Sauvignon (50%), Shiraz (32%), Merlot (18%).

## COLOUR

Deep plum with vivid red hues.

## BOUQUET

Aromatic nose of leaf, cedar, aniseed and clove spices. Fragrant varietal cabernet sauvignon lift with bright red fruit aromatics of raspberry and plum.

## PALATE

Rich, generous palate with plush sweet fruit. The wine is full with juicy plums and dark cherries, supported by lingering textural tannins. Oak plays a minor yet complimentary role supporting the wine with cedary complexity and a structural backbone leading to a long lingering fruit finish.

## DRINK

Upon release and up to 8 years from vintage.

## FOOD MATCH

Pan fried fillet steak with shallot, mushroom and Madeira sauce.

## 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. Vineyards sub regions are Blewitt Springs, McLaren Flat, Willunga and McLaren Vale.

## VINIFICATION

Fruit was gently crushed and de-stemmed prior to commencing fermentation at a consistent 20-22°C. Once yeast became more active, temperatures were maintained between 25-28°C. In general, ferments were pumped over 2 to 4 times daily to assist in sufficient flavour and colour extraction, while also monitoring and controlling fermentation temperature. Once batches displayed desired flavour and tannin extraction, the ferment was pumped over gently once daily to keep the cap (skins and seeds) moist, minimising further extraction. At approximately 1-2 Baume, the juice from the fermenter was drained, and the remaining skins were pressed via basket press. Individual vineyard parcels completed malolactic fermentation in barrel and wine was blended prior to further oak maturation.

## OAK MATURATION

100% oak matured in Hogsheads and Barriques ranging from new to 4 year oak. Of the final blend, approximately 10 - 15% of the wine was matured in new oak, with the majority of it being French and a small proportion of American oak.

## TECHNICAL DETAILS

pH 3.46 TA 6.6 ALC 14.5%

## WINEMAKERS

Paul Smith & Paul Carpenter

*Paul T Smith*

1/12/11



## WIRRA WIRRA VINEYARDS

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