

THE ABSCONDER

FROM SOME OF THE OLDEST GRENACHE BLOCKS IN MCLAREN VALE, CAME THE OPPORTUNITY TO CREATE A WINE WHOSE HERITAGE DATES BACK TO OUR FOUNDER ROBERT STRANGWAYS WIGLEY'S TIME. WIGLEY WAS AN ECCENTRIC WHOSE LUST FOR LIFE HAD AT TIMES SEEN HIM FALL FOUL OF THE LAW IN HIS HOME TOWN. IN FACT, ONE EPISODE INVOLVING THE "ACQUISITION" OF THE FAMOUS ADELAIDE PIE-CART AND A JOY RIDE THROUGH THE CITY STREETS WAS THE CATALYST FOR BANISHMENT TO MCLAREN VALE. HOWEVER WIGLEY DID NOT ABSCOND INTO THE WILDERNESS. HE BECAME KNOWN FOR HIS WORLD CLASS WINES - INCLUDING FORTIFIEDS MADE WITH THE GRENACHE OF THE DAY - AND HELPED TO BUILD THE REPUTATION OF MCLAREN VALE.



VINTAGE

2010

REGION

McLaren Vale

SUB REGIONS

McLaren Flat and Blewitt Springs

GRAPE VARIETIES

Grenache (100%)

COLOUR

Deep ruby with a crimson tinge

BOUQUET

Regal aromatics including fresh plums, raspberries and red currants with aniseed, violets and ginger. The wine displays a real sense of sophistication with notes of forest floor and leather, with antique shop complexities. As the wine evolves in the glass, the more one can see.

PALATE

The palate is dense with plums and red berries yet is long and impeccably balanced. Fine velvety tannins support the bright fruit with complex peat and spice providing a layered and complex mouth feel.

DRINK

Will reward cellaring for 10-15 years.

FOOD MATCH

Oxtail stew.

VINEYARDS

McLaren Flat: 95 years. Blewitt Springs: 90 years.

Two distinct soil profiles with McLaren Flat being red/brown loam, mixed riverbed shale and ironstone nodules and Blewitt Springs being grey, deep sands over ironstone bed.

OAK MATURATION

100% oak matured for 9 months in seasoned French puncheons and barriques. Oak age varied from 5 - 7 years offering subtle oak flavour and tannin influence. Wine was raked and returned twice during this period and lightly filtered prior to bottling.

VINIFICATION

Hand picked fruit harvested at optimal fruit flavour and tannin ripeness. Fruit was gently crushed, destemmed and cold soaked in two tonne open fermentation vessels prior to a 9 day fermentation where the fruit was hand plunged and pumped over to extract the desired level of tannins, colour and flavour. Ferments were pressed via basket press into stainless steel and on the completion of primary fermentation put into oak.

TECHNICAL DETAILS

pH 3.44 TA 6.7 ALC 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - A.B.N. 51 007 692 122

McMurtrie Road, P.O. Box 145, McLaren Vale SA 5171

Ph: +61 (0)8 8323 8414 - Fax: +61 (0)8 8323 8596

www.wirrawirra.com