

# ORIGINAL BLEND

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IN 1972, COUSINS GREG AND ROGER TROTT PRODUCED A DRY RED WINE FROM GRAPES GROWN ON GREG'S VINEYARD ADJACENT TO THE SMALL BETHANY CHAPEL OPPOSITE WIRRA WIRRA. THIS BLEND OF GRENACHE AND SHIRAZ BECAME THE FIRST "CHURCH BLOCK". TAKING ON ADVICE FROM FRIENDS AND MENTORS, TROTT EVOLVED CHURCH BLOCK OVER THE YEARS TO ITS POPULAR SIGNATURE BLEND OF CABERNET SAUVIGNON, SHIRAZ AND MERLOT. YET STILL THERE WERE THOSE WHO BEMOANED THE LOSS OF THE ORIGINAL BLEND OF GRENACHE AND SHIRAZ. SO AT VARIOUS TIMES OVER THE YEARS, WHEN THE PLANETS HAVE ALIGNED, WE HAVE RE-CREATED THE GRENACHE SHIRAZ OFFERING AND RELEASED IT UNDER THE IMAGINATIVELY TITLED "ORIGINAL BLEND" MONIKER. WITH A LOOK AND FEEL HARKING BACK TO SIMPLER TIMES, THIS LATEST RELEASE OF ORIGINAL BLEND GRENACHE SHIRAZ IS LIMITED IN NUMBER, BUT NOT IMAGINATION.

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## VINTAGE

2008

## REGION

McLaren Vale

## GRAPE VARIETIES

Grenache (84%) Shiraz (16%)

## COLOUR

Vibrant crimson with a purple edge.

## BOUQUET

Lifted raspberry compote with a distinctive Grenache musky perfume. The Shiraz component contributes some spiciness redolent of star anise and cinnamon.

## PALATE

Rich, juicy and mouth filling with a fine tannins structure at the finish supporting a soft generous entry.

## DRINK

While attractive and easy to drink now, Grenache ages beautifully and will continue to develop over the next 6 to 10 years.

## FOOD MATCH

Tagliatelle with porcini, pine nuts, fresh tomato and thyme.

## VINEYARDS

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The Grenache was sourced from the 'McLaren Flat' area and the Shiraz was sourced from the 'Seaview' subregion and the .

## VINIFICATION

Majority of the fruit was received late February early March of 2008, which proved to be an extremely hot vintage with similarities of the previous year. Each batch was kept separate and crushed and fermented either in stainless steel sweeping arm or open fermenters. ICV Grenache yeast was added once warmed to 20 + degrees to aid in the fermentation process. A program of pump overs and plunges over 24 hours until the ferment was complete were conducted to extract the desirable amounts of colour and tannins from the skins. Most batches took 6 weeks for the wine to become completely dry of sugar.

## OAK MATURATION

Wine was matured in three and four year old French oak puncheons.

## TECHNICAL DETAILS

pH 3.42 TA 5.9 ALC 14.5%

## WINEMAKERS

Samantha Connew & Paul Smith



## WIRRA WIRRA VINEYARDS

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