



## 2005 R.S.W. Shiraz

WIRRA WIRRA

This wine is named after Robert Strangways Wigley, a noted South Australian eccentric cricketer who established Wirra Wirra in 1894. He produced a much-acclaimed shiraz, which was exported to England and the Empire until his death in 1925. The cellars fell into disuse after the 1936 vintage, until first cousins Greg and Roger Trott rebuilt the ironstone winery by hand in 1969. McLaren Vale, as well as being home to some of the oldest shiraz vines in the world, is blessed with climatic conditions and soil types which are ideal for growing this variety. These factors contribute directly to the regions' reputation for producing shiraz of world acclaim and have a profound influence on the style and quality of this wine.

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| Winemaker:       | Samantha Connew and Alexia Roberts   |
| Grape Variety:   | 100% Shiraz  |
| Region:          | 100% McLaren Vale, South Australia   |
| Oak Maturation:  | Each vineyard batch was matured Separately in oak for 22 months prior to blending. Of the final blend, 95% of wine was stored in French oak and the remaining 5% in American oak barrels. New oak consisted of 70% of the blend. |
| Colour:          | Deep plumy red with a bright rim.  |
| Bouquet:         | Intense aromas of plum, blueberry and black cherry fruits, supported by notes of dark chocolate, mocha and aniseed. Oak offers caramel, fresh coffee beans and roasted chestnuts.  |
| Palate:          | A sophisticated palate with pure black berry fruits, supported by notes of dark chocolate, mocha and aniseed. Oak The wine expresses layers of texture and elegance and finishes with generous length                            |
| General:         | RSW is a unique wine which is not made to a certain consistent or uniform style year after year, but rather is aimed at reflecting the very best that the vineyards in this region have to offer in a given vintage.             |
| Technical Notes: | Alc/Vol: 14.5%    pH: 3.47    TA: 6.4g/L   |
| Serve:           | Beef fillet and soft polenta with wild mushrooms and pecorino.   |
| Cellaring:       | Will drink well for ten to twelve years  |