

HIDING CHAMPION

GREG TROTT, FOUNDER OF WIRRA WIRRA, WAS A “WANDERER”. A SIMPLE RUN TO THE LOCAL SHOPS MIGHT EVOLVE INTO AN INTERSTATE LUNCHEON, PHONE SEEMINGLY ABSENT FROM THE JOURNEY. HE WOULD RETURN A DAY OR SO LATER, BEMUSED BY THE FUSS. ALTHOUGH ONE “UNPLANNED” VISIT TO THE UK WAS A STRETCH, EVEN BY HIS STANDARDS. OVER TIME WE ACCEPTED THAT TROTTY WAS IN TRAINING TO BECOME THE OLYMPIC HIDING CHAMPION AND IT BECAME PART OF THE LIFE AT WIRRA WIRRA.



VINTAGE

2009

REGION

Adelaide Hills

SUB REGIONS

Mt Torrens and Lenswood.

GRAPE VARIETIES

Sauvignon Blanc (100%)

COLOUR

Brilliant pale straw with a green tinge.

BOUQUET

Lifted green passionfruit and wild gooseberry fruits abound with a subtle grassy note.

PALATE

Succulent and fresh passionfruit and tropical fruits tantalise the mouth with a refreshing acidity and structure. Seamless.

DRINK

Best consumed whilst young & vibrant.

FOOD MATCH

Fresh grilled crayfish drizzled with lemon and thyme.

VINIFICATION

The Sauvignon Blanc was harvested in the cool of the evenings early to mid March. The fruit was crushed and chilled down to 7 degrees and pressed through an air bag press and stored in a temperature controlled stainless steel vessel. Fining additions were added at the press tray and the free-run and pressings were kept separate. The juice was then chilled to under 3 degrees and left for 6-7 days for the juice to cold stabilise. This juice was then racked and warmed to 16 degrees and inoculated with either QA23, Anchor VIN7, Anchor VIN 13, ZymafloreX5, generally the ferment took 6 weeks to completely finish ferment.

TECHNICAL DETAILS

pH 3.04 TA 7.7 g/L ALC 13.0%

WINEMAKERS

Samantha Connew & Paul Smith.



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