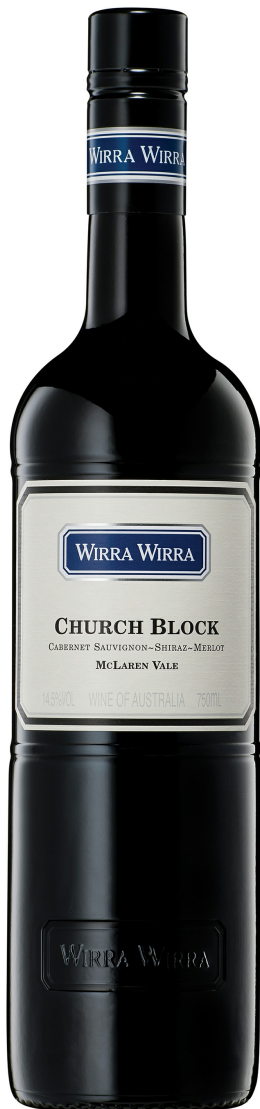




WIRRA WIRRA



### PRODUCER PROFILE

Estate owned by: R.G. & R.T. Trott  
Winemaker: Paul Smith, Tom Ravech & Kelly Wellington  
Total acreage under vine: 126  
Estate founded: 1969  
Region: McLaren Vale  
Country: Australia

## Wirra Wirra Church Block 2015

### WINE DESCRIPTION

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.

### ABOUT THE VINEYARD

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. Cabernet Sauvignon 52%, Shiraz 36%, Merlot 12%

### WINE PRODUCTION

Fruit was gently crushed and destemmed and then fermentation commenced with temperatures kept at 20-22°C, rising to 25-28°C at peak of ferment. In general, ferments were pumped over two to four times daily to assist in sufficient flavour and colour extraction. Towards the end of fermentation and once parcels displayed the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap (skins and seeds) moist. At approximately 1-2°Baume, the juice from the fermenter was drained, and the remaining skins were pressed via tank or basket press. Wines completed malolactic fermentation in tank or barrel as individual vineyard parcels and matured in oak before blending.

### TASTING NOTES

Bouquet is a complex nose that displays the instant appeal and fragrances of shiraz and merlot, but is truly driven by the lifted cassis, blackberry and leaf of cabernet. Dried thyme, sandalwood, cedary oak and earth follow to add layers of interest. The palate rewards instantly, packed with bright berries, dark cherries and generous, deep plum fruits. This fruit sweetness combines with dark chocolate, mocha notes and supple, fine grained tannins to build a full and even palate.

### FOOD PAIRING

Seared Scotch Fillet with mash potato and rosemary butter.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards from McLaren Vale
Soil composition:	Sandy loams to heavy clays with limestone and ironstone bases
Elevation:	164- 820 feet feet
Yield/acre:	3 tonnes/ acre tons
Average Vine Age:	30
Harvest time:	late Feb to March
First vintage of this wine:	1972

### WINEMAKING & AGING

Varietal composition:	56% Cabernet Sauvignon, 32% Shiraz, 12% Merlot
Fermentation container:	10t static fermenters
Length of alcoholic fermentation:	16 days
Malolactic fermentation:	Yes
Fining agent:	Vegetarian
Type of aging container:	Barriques and Hogsheads
Type of oak:	French and American

### ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.5
Residual sugar:	<1g/L (dry) g/L
Acidity:	6.5g/L g/L
Dry extract:	30.2 g/L
Total SO2:	98.0 mg/L



