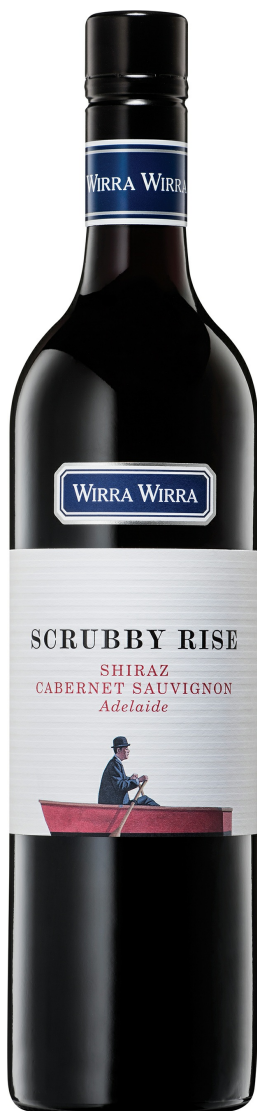




WIRRA WIRRA



### 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: South Australia  
Country: Australia

## Wirra Wirra Scrubby Rise Red 2015

### WINE DESCRIPTION

When the late Greg Trott christened a flat, barren landscape at the front of our winery 'Scrubby Rise', he started a theme that things aren't always as they seem at Wirra Wirra. In keeping with Trott's laid back Aussie humour, today the vineyard is overlooked by a viewing platform known as 'The Jetty', while a well dressed gent in a red boat rows between the vines. The message is not to take life too seriously.

### WINE PRODUCTION

Individual vineyard parcels were crushed and destemmed to stainless static red fermenters. Pumpovers were tailored daily, dependent upon levels of colour, flavour and tannin extraction. Once the desired levels were achieved the ferment was pressed off skins. Select parcels underwent maturation in seasoned French & American oak before blending. Shiraz 65% Cabernet Sauvignon 30% Tempranillo 5%

### TASTING NOTES

Deep plum with a bright crimson edge. Bouquet is bright, ripe raspberry and sweet mulberry fruits, laced with fragrant cabernet leaf and dried herbs. Palate of juicy red berries, ripe blue and black fruits as well as blood plum richness. The generous fleshy fruits are supported by supple tannins and provide a wine with great flavour, freshness and balance.

### FOOD PAIRING

Lamb shoulder with Mediterranean spices, roast zucchini, squash and capsicum.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Vineyards from Langhorne Creek, Currency Creek and Fleurieu Peninsula
Soil composition:	Sandy loams to heavy clays with limestone and ironstone bases
Elevation:	164- 393 feet
Yield/acre:	3.5 tonnes / acre
Year vineyard planted:	1992
Average Vine Age:	25
Harvest time:	late Feb to March
First vintage of this wine:	2000

### WINEMAKING & AGING

Varietal composition:	65% Shiraz, 30% Cabernet Sauvignon, 5% Tempranillo
Fermentation container:	20t static fermenter
Length of alcoholic fermentation:	16 days
Malolactic fermentation:	Yes
Fining agent:	Vegetarian
Type of aging container:	Barrels and Stainless steel tanks
Type of oak:	French & American

### ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Residual sugar:	1.6 g/L
Acidity:	6.1g/L g/L
Dry extract:	32.6 g/L
Total SO <sub>2</sub> :	78.0 mg/L