



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 White 2017

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

Sauvignon Blanc and Semillon were picked relatively early in the season to display fresh leafy and grassy notes. Grapes were destemmed, crushed and chilled to five degrees on the way to the airbag press. The wine was then pressed keeping the free run and pressings juice separate in stainless steel vessels. Juice was cold settled in tank at temperatures below five degrees for a week and racked from gross lees. The clear juice was warmed to 16 degrees and inoculated with yeast to begin the fermentation process. Once the ferment was completely dry and settled, the wine was blended, stabilised and lightly fined before filtration and bottling.

TASTING NOTES

Brilliant, pale and clear with flashes of green. Bouquet aromas of gooseberry, passionfruit and white florals. Palate is of punchy gooseberry, fresh squeezed lime and passionfruit come together in this deliciously fresh and crisp fruit salad.

FOOD PAIRING

Calamari ripeni (stuffed squid).

VINEYARD & PRODUCTION INFO

Vineyard name:	Vineyards from Fleurieu Peninsula and Adelaide Hills
Soil composition:	Sandy loams to heavy clays with limestone and ironstone bases
Elevation:	Fleurieu 164 - 262 feet Adelaide Hills 1148 - 1640 feet
Yield/acre:	4 tonnes/acre
Year vineyard planted:	1992
Average Vine Age:	25
Harvest time:	Mid February
First vintage of this wine:	2000

WINEMAKING & AGING

Varietal composition:	64% Sauvignon Blanc, 26% Sémillon, 10% Viognier
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	17 days
Malolactic fermentation:	no
Fining agent:	Vegetarian
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.1
Residual sugar:	1.9 g/L
Acidity:	7.1g/L g/L
Dry extract:	21.1 g/L
Total SO2:	124.0 mg/L