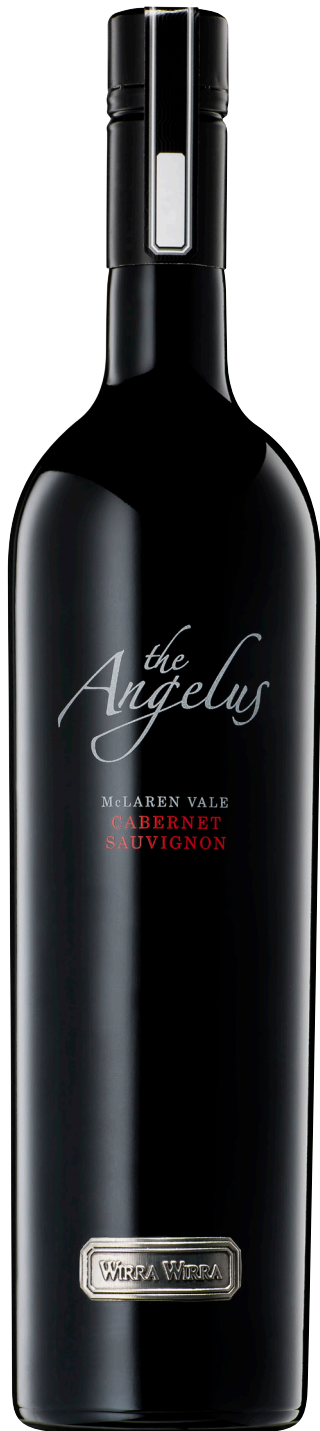


THE ANGELUS

The 3 tonne Angelus bell that sits proudly atop our cellars is rung to announce the start and finish of each vintage in McLaren Vale and for other suitable celebrations. For generations it rung out thrice daily from the Jesuit Church at Norwood at, 6am, midday and 6pm, calling the faithful to joyful prayer. In honour of that tradition, the name 'The Angelus' is reserved for only exceptional parcels of Cabernet Sauvignon which are selected and vinified at Wirra Wirra.



Vintage

2020

Region

McLaren Vale

Sub Regions

Onkaparinga Hills and Olivers Road

Grape Variety

Cabernet Sauvignon (100%)

Colour

Brilliant, round cut garnet.

Bouquet

Primary cherry and redcurrant, shot through with dried thyme and rosemary. Classical notes of mahogany, cedar, and polished leather with a balancing influence of leaf, bramble, and garrigue.

Palate

Rich, reserved fruits delivered with the structural influence of Bordeaux oak. Coffee bean, toast, and cured meats add depth, interest, and savoury complexity. Carefully matured tannin is naturally tactile and appetising, carrying youthful fruit the length of the palate.

Drink

Drink in its youth from six years and through to 25 years, or more in ideal cellaring conditions.

Food Match

Savoury mushroom tart.

Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style. Blended from a combination of old vine McLaren Vale sites - typically low in vigour, producing modest yields of intense fruit. Soils include weathered, ancient gravelly clay and red/brown loam with calcrete.

Oak Maturation

Wine from each vineyard/block was individually assessed for barrel selection and matured in French Bordeaux barriques prior to blending. New oak consisted of 30% of the blend, balance being a combination of seasoned barriques up to four years of age.

Vinification

Individual vineyard parcels were picked separately at a point of optimal flavour ripeness and freshness. Each two-ton open ferment was tasted twice daily to determine the level of hand plunging and maceration required during fermentation. At the desired level of tannin and fruit extraction, ferments were basket pressed with winemakers making the press cut at the first sign of tannin hardness. After pressing and a brief settling period in tank, each wine was transferred to a tailored selection of French oak before completing malolactic fermentation. Following MLF, and several times thereafter, the wines were racked and returned. At the end of this program, barrels were selected, blended and filtered with a single pass before going to bottle.

Technical Details

pH 3.5 T.A. 6.7g/L ALC 13.5%

Winemakers

Emma Wood, Tom Ravech, Kelly Wellington and Grace Wang

Emma Wood
17/07/2023

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

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