

# RSW

We named this wine after Robert Strangways Wigley, a noted South Australian eccentric and state cricketer who established Wirra Wirra back in 1894. Each vintage we take pride in producing a flagship shiraz that befits McLaren Vale's reputation as a first class producer of this varietal and home to some of the oldest shiraz vines in the world.



<b>Vintage</b>	<b>Region</b>	<b>Sub Region</b>
2017	McLaren Vale	Blewitt Springs and McLaren Flat

## Grape Variety

Shiraz (100%)

## Colour

Deep crimson, maintaining a dark, youthful plum at the core.

## Bouquet

The nose opens to cherry, raspberry, plums and blackberry with a background of dark chocolate, tar and sweet spices.

## Palate

A deep and plush palate demonstrates the stylish power of old vine shiraz. Rich fruits are interwoven with cedar, forest floor, dark chocolate and fine savoury tannins.

## Drink

Can be enjoyed upon release, but will live for 20+ years with careful cellaring.

## Food Match

Slow smoked beef brisket, celeriac puree, pickled cucumber and radish salad.

## 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 range from deep sands over ironstone and loamy sand over Pirramimma sandstone clay.

## Oak Maturation

Vineyard batches were matured separately for 18 months, each in their own individual selection of French oak (predominantly Burgundian.) The final blend comprised of approximately 30% new oak, the balance coming from largely two to three year old barrels.

## Vinification

Parcels from each vineyard were picked in small batches and fermented separately in two tonne open fermenters to maintain their distinct vineyard character. Each batch was tasted twice daily to determine the level of hand plunging and maceration required during fermentation. At the required level of tannin and fruit extraction, each ferment was basket pressed. Pressed batches were transferred to a tailored selection of French oak barriques and puncheons in which they completed malolactic fermentation. Following MLF and several times thereafter, individual wines were racked and returned. At the end of this program, select barrels from the most outstanding vineyards are blended and filtered with a single pass before going to bottle.

## Technical Details

pH 3.44 T.A. 6.5g/L ALC 14.65%

## Winemakers

Paul Smith, Tom Ravech, Kelly Wellington and Gonzalo Sanchez

*Paul T Smith*  
15/07/2020



## WIRRA WIRRA VINEYARDS

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