

CHURCH BLOCK

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.



Vintage

2018

Region

McLaren Vale

Grape Variety

Cabernet Sauvignon (51%) Shiraz (38%) Merlot (11%)

Colour

Inky scarlet with a deep plum core.

Bouquet

A combination of dense blackcurrant and dark plum fruits, lifted spice and cedar, underwritten with peaty, leafy and earthy notes.

Palate

Juicy dark berries and stone fruits are held in a firm grip of youthful, ripe tannin. Medium to full bodied, the palate is fruit laden and generous, finishing with savoury character and stylish freshness.

Drink

From release up to 15 years from vintage.

Food Match

A winter dish of slow braised beef cheek with mushroom ragù. Vegetables grilled on the BBQ are a good option for vegetarians.

Vineyards

Wirra Wirra sources fruit from a selection of grower vineyards across McLaren Vale, including our own blocks adjacent to the winery.

Oak Maturation

Combination of French (70%) and American oak (30%) barriques & hogsheads of which 10% is new oak.

Vinification

Fruit was gently crushed and destemmed prior to commencing fermentation. Early temperatures were maintained at 20-22 degrees celcius, rising to 25-28 degrees celcius at peak of ferment. Vessels were pumped over two to four times daily to assist in flavour and colour extraction, as well as spreading heat through the cap and body of the ferment. Nearing completion and having achieved the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap moist. Close to dryness, wine was drained from the fermenter and the remaining skins were pressed via tank or basket press. Wines completed their secondary malolactic fermentation in tank or barrel, with oak selection and maturation times tailored to each wine and grape varietal - fuller-bodied parcels receiving a longer maturation time in oak before blending.

Technical Details

pH 3.54 T.A. 6.3g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington



WIRRA WIRRA VINEYARDS

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Paul T Smith
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