

# THE HOLY THIRST

How a religious ordination who owned a winery came to promote abstinence from alcohol is a story in its own right and too long to tell here. But the fact that they were also linked to our Angelus Bell was inspiration enough to name our first flagship Cabernet Shiraz blend The Holy Thirst. Crafted with the express intent of being McLaren Vale's greatest red wine each year, The Holy Thirst is a blend of the very best barrels of McLaren Vale Cabernet Sauvignon and Shiraz from each vintage. These classic varieties are made and matured separately before studiously blending for style, balance and an eternal life.



## Vintage Region Sub Region

2019 McLaren Vale Onkaparinga Hills, McLaren Flat and Blewitt Springs

## Grape Variety

Cabernet Sauvignon (50%), Shiraz (50%)

## Colour

Brilliant, deep ruby.

## Bouquet

Highly expressive with notes of blood plum and blueberry, cocoa and toasted oak. There is also lingering steely cherry and leaf.

## Palate

There is a wealth of depth and complexity to this carefully balanced and full-structured blend. Assertive Shiraz provides power and richness. There's fruit generosity but layered through an open weave of fine tannins. Cabernet freshness brings bright red and briny notes, elegant texture and persistence.

## Drink

Can be enjoyed upon release, but will live for 25+ years with careful cellaring.

## Vineyards

The wine is blended from a combination of old vine McLaren Vale sites ranging from 20 to over 50 years. Soils are varied: deep sands over ironstone, riverbed shale, red clay loam over limestone and slaty clay loam on ancient rocks.

## Oak Maturation

Wine from each vineyard/block was individually assessed for barrel selection and matured for an average of 19 months in French Bordeaux barriques prior to blending. New oak consisted of 30% of the blend.

## Vinification

Each of the two-tonne open ferments were tasted twice daily to determine the level of hand plunging and maceration required during fermentation. At the desired level of tannin and fruit extraction, with a level of texture and complexity that best expressed the individual vineyard and fruit character, 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 malolactic fermentation and several times thereafter, the wines were racked and returned to oak. At the end of this program, barrels were selected from the most outstanding vineyard parcels, blended and filtered with a single pass before going to bottle.

## Technical Details

pH 3.52 T.A. 6.8g/L ALC 14.0%

## Winemakers

Emma Wood, Tom Ravech, Kelly Wellington and Grace Wang



## WIRRA WIRRA VINEYARDS

McMurtrie Road, (PO Box 145), McLaren Vale SA 5171 | P: +61 (0)8 8323 8414  
www.wirrawirra.com info@wirra.com.au

*Emma Wood*  
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