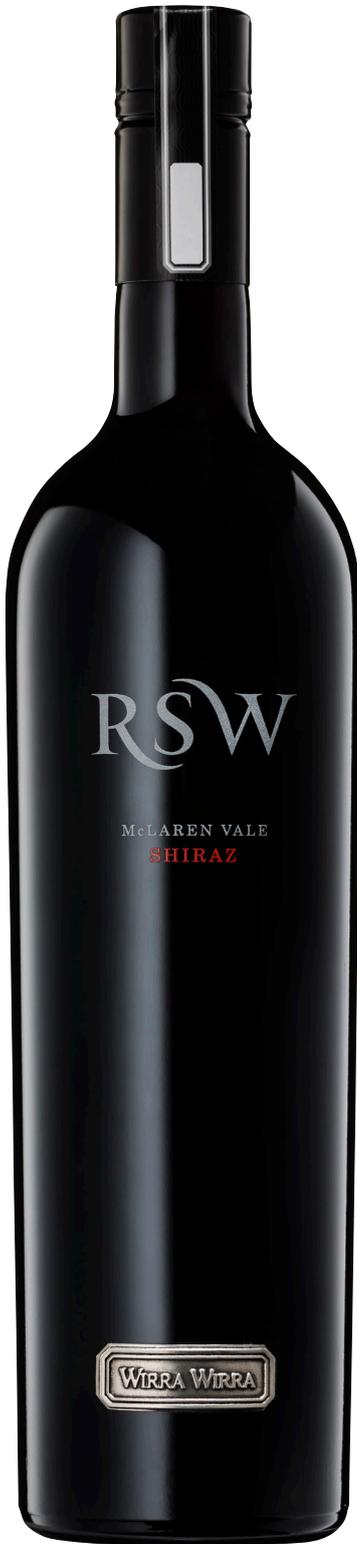


# RSW

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 Regions</b>
2020	McLaren Vale	McLaren Vale and Blewitt Springs

## Grape Variety

Shiraz (100%)

## Colour

Rich mahogany tones around a youthful, deep core of black plum.

## Bouquet

Rolling waves of deep, glossy McLaren Vale shiraz. Fruits are scented with mulberry, dried figs, cinnamon, and clove. The swell of brooding spice, charcuterie, and rich black fruit is held in place by an undertow of fine French oak and dark chocolate.

## Palate

The palate contrasts ripe, generous fruit with linearity and purposeful structure. Deep satsuma plums, French polish, and vibrant acid line are signature in style. Powdery tannins leave a lengthy finesse.

## Drink

Can be enjoyed upon release, but will develop up to 2036 years with careful cellaring.

## Food Match

Char-grilled skirt steak, medium rare, thinly sliced. Accompanied by grilled eggplant, portobello mushrooms, olive oil, dried herbs, salt and black pepper.

## 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. 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 sandstone clay.

## Oak Maturation

Vineyard batches were matured separately, each in their own individual selection of French oak barriques and puncheons. The final blend comprised approximately one-third new oak, the balance coming from largely two and three-year-old barriques and puncheons.

## Vinification

Parcels from each vineyard were picked in small batches and fermented separately in two-ton open fermenters to maintain their distinct vineyard character. In some, a small amount of whole bunches was included. Each batch were tasted daily to determine the level of hand plunging and maceration required during fermentation. At the desired level of tannin and fruit extraction, each ferment was basket pressed with winemakers making the press cut at the first sign of tannin hardness. 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 vineyard parcels were blended and filtered with a single pass before going to bottle.

## Technical Details

pH 3.5 T.A. 6.4g/L ALC 14.5%

## Winemakers

Emma Wood, Tom Ravech, Kelly Wellington and Grace Wang

*Emma Wood*  
14/07/2023



## WIRRA WIRRA VINEYARDS

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