

AMATOR NOUVEAU

OBSERVATION. It's at the heart of sustainable farming. Watching changes in the vineyard and responding naturally to find the balance. It takes an almost obsessive commitment to the cause. The Latins spoke of the amator who expressed such devotion out of love, rather than for reward. Tending to these majestic old vines, that's a notion we completely understand.



Vintage

2022

Region

McLaren Vale (estate owned)

Grape Variety

Grenache (55%), Touriga (35%), Shiraz (10%)

Colour

Deep cherry red.

Bouquet

Lifted notes of raspberry, boysenberry, vanilla bean panna cotta and berry pastille.

Palate

Flavoursome and vibrant with the flavours of summer pudding, fresh cherries and red currants complimenting the appetising tannins. Succulent acidity forms a clean line and fresh finish.

Vineyards

The fruit for the Amator Nouveau was sourced from Wirra Wirra's own Scrubby Rise and Nocowie vineyards.

Vinification

Parcels of grenache, shiraz and touriga were harvested, crushed and destemmed separately to stainless steel open fermenters. The crushed fruit spent relatively short periods fermenting on skins, ranging from only a few hours to several days. Each ferment was tasted daily by the winemakers to monitor extraction. Once the desired levels of colour, flavour and texture were achieved, ferments were basket pressed separately to complete fermentation in tank. Finally, the young wine parcels were blended early in August to achieve a bright, aromatic and juicy wine, showcasing these three star varieties of McLaren Vale in a truly vibrant and unadorned form, ready for release in spring 2022.

Drink

Enjoy upon release.

Technical Details

pH 3.45 T.A. 5.51g/L ALC 13.5%

Winemakers

Paul Smith, Tom Ravech, Kelly Wellington & Grace Wang.

Paul T Smith
19/09/2022



WIRRA WIRRA VINEYARDS

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