

Australia

WESTERN AUSTRALIA

SOUTH AUSTRALIA

premium growing zone

CLARE VALLEY

ADELAIDE

VICTORI

BAROSSA VALLEY

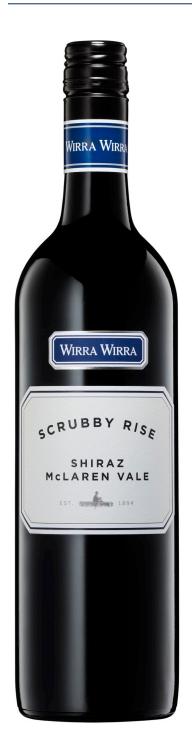
ADELAIDE HILLS

WIRRA WIRRA

FLEURIEU LANGHORNE CREEK

TASMANIA

The Scrubby Rise vineyards at Wirra Wirra sit on ancient rocks more than 100,000 years old. The fact that they are totally flat and contain no "scrub" or bush whatsoever was of more interest to the late Greg Trott, who gave them their dubious name. As one might call a redhead "Bluey" or a tall man "Shorty", Trott drew on traditional Aussie humour to make the point that we shouldn't take life too seriously. Be dedicated to your task he said, but everything else should be fun. That's a philosophy we aspire to at Wirra Wirra, as we raise a glass of this classic McLaren Vale shiraz.



Vintage

2022

Region

McLaren Vale

Grape Variety

Shiraz

Colour

Deep ruby with earthy tones.

Bouquet

Bright raspberries, dark plum, vanilla and coffee bean. The expressive and youthful shiraz fruit is completed with integrated oak.

Palate

The lively palate is awash with berry fruits; bright, ripe and layered with a pleasing volume of tannin and texture. Elements of vanilla and coffee bean weave between the lovely primary fruits. This captivating balance between freshness and concentration is completely enjoyable.

Drink

On release and over the next five years.

Food Match

Ragu of mushroom and red wine, or a traditional eggplant mousakka.

Vinification

Fruit was gently crushed and destemmed prior to commencing fermentation where temperatures were kept at 20-22°C, rising to 25-28 degrees at peak of ferment. Generally, ferments were pumped over two to four times daily to assist in sufficient flavour and colour extraction, as well as to monitor and control fermentation temperature. 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. At approximately 1-2°Baume, the wine from the fermenter was drained, and the remaining skins were pressed. Wines completed malolactic fermentation in tank with around nine months of tailored oak maturation before blending.

Technical Details

Winemakers

pH 3.5 T.A. 6.2. g/L ALC 14.5%

Emma Wood, Kelly Wellington & Grace Wang





