HIDING CHAMPION

Greg Trott, founder of Wirra Wirra, was a 'wanderer'. A simple run to the local shops might evolve into an interstate luncheon. He would return a day or so later, bemused by the fuss. Although one 'unplanned' visit to the UK was a stretch, even by his standards. Over time we accepted that Trotty was in training to become the Olympic hiding champion and it became part of the life at Wirra Wirra.



Vintage

2023

Region

Adelaide Hills - Lenswood and Piccadilly Valley

Grape Variety

Sauvignon Blanc

Colour

Pale straw with grassy highlights.

Bouquet

A fresh and varietal arrangement of lime, gooseberry, cut grass and nashi pear invites the nose.

Palate

Moreish citrus, bell pepper, elderberry and cut grass flavour the length of this zingy, salivating palate. Vibrant and refreshing with a green apple crunch.

Drink

Enjoy fresh on release and over the next two years.

Food Match

Chargrilled squid with Nduja sausage, tomato, basil and rocket salad.

Vineyards

Sourced from Jeff Gower Lenswood Vineyards and the Blefari Family Carey Gully Vineyard, the Sauvignon Blanc plantings date back to the late 1990's (Gower Vineyard) and early 2000 (Blefari Vineyard).

Vinification

Handpicked and machine harvested grapes were destemmed, crushed and cooled during transfer to the airbag press. The juice was then pressed into stainless steel tanks, keeping the free run and pressings separate. Juice was cold settled for around five days then racked from gross juice lees. The free-run parcel was warmed and inoculated with yeast to begin fermentation. Fermentation temperatures were kept low to maintain pristine aromatics. Once fermentations were dry the wines were chilled and stabilised prior to blending, filtration and bottling.

Technical Details

pH 3.22

T.A. 8.2g/L

RS 1.3g/L

ALC 12.5%

Winemakers

Emma Wood, Kelly Wellington and Grace Wang.



