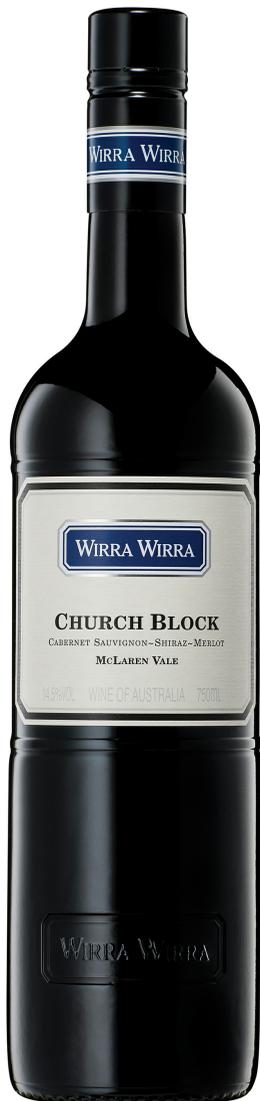




WIRRA WIRRA



### PRODUCER PROFILE

Estate owned by: R.G. & R.T. Trott  
Winemaker: Paul Smith, Tom Ravech &  
Kelly Wellington  
Total acreage under vine: 126  
Estate founded: 1969  
Region: McLaren Vale  
Country: Australia

## Wirra Wirra Church Block 2016

### WINE DESCRIPTION

Church Block was the first wine the late Greg Trott produced under the Wirra Wirra label back in 1972. He took the name from one of the original vineyards, which runs next to the small Bethany Church (Est 1854) across the road from Wirra Wirra's century old ironstone cellars. Over four decades, the Church Block label has become an Australian favourite.

### ABOUT THE VINEYARD

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. Cabernet Sauvignon 52%, Shiraz 37%, Merlot 11%

### WINE PRODUCTION

Fruit was gently crushed and destemmed prior to commencing fermentation where fermentation 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 (skins and seeds) moist. At approximately 1-2°Baume, the juice from the fermenter was drained, and the remaining skins were pressed via tank or basket press. Wines completed Malolactic fermentation in tank or barrel as individual vineyard parcels and matured in oak before blending.

### TASTING NOTES

Bouquet is defined by fragrant red and black cabernet fruits with rich plums, surrounded by leaf and polished leather. The palate is bright red and black fruits are framed by fine sandy tannins and fresh cedar. The wine displays a lovely brightness and generosity of fruit that is the hallmark of McLaren Vale, with the supporting tannin structure to reward medium-term ageing.

### FOOD PAIRING

Chargrilled wagu beef fillet with beetroot, leek, green beans and kipfler potatoes.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards from McLaren Vale
Soil composition:	grey loam and shale to deep black clays. Predominant soil is red/brown loam over clay and limestone.
Elevation:	82- 1148 feet
Average Vine Age:	12-50 years

### WINEMAKING & AGING

Varietal composition:	52% Cabernet Sauvignon, 37% Shiraz, 11% Merlot
Fermentation container:	open and static fermenters
Malolactic fermentation:	Yes
Fining agent:	Vegetarian
Type of aging container:	Barriques and Hogsheads
Type of oak:	French and American
Length of aging before bottling:	15 months

### ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Residual sugar:	1.1 g/L
Acidity:	5.4 g/L

  
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