



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 Catapult Shiraz 2017

WINE DESCRIPTION

The late Greg Trott saw many of his unusual dreams realised at Wirra Wirra. Yet one vision eluded him - to build a medieval siege machine, or trebuchet. Why? To use as a catapult to bomb neighboring wineries with bottles of wine of course. This wine is part of a range, the RGT collection which remembers the pioneering spirit of Richard Gregory Trott. Classic McLaren Vale shiraz with a touch of viognier – just for something different. Just like Trotty.

WINE PRODUCTION

Shiraz for the 2017 Catapult was harvested over four weeks in April, with a parcel of viognier matched to one of the earlier picks for co-fermentation. Fermented separately, each vineyard parcel was tasted twice daily by the winemakers to monitor extraction. Once the desired levels of color, flavor and texture for the Catapult style were achieved, ferments were each pressed to tank and later filled to old, French oak. Spending only five to nine months in oak and maintaining the bright, fresh and fruit-driven style, this wine shows silky, textural tannins, vibrant aromatics and juicy plump fruit that is utterly drinkable McLaren Vale Shiraz.

TASTING NOTES

The silky texture and juicy mid-palate sweetness of mixed berries, plums and spice is supple and immediately approachable. Fruit sweetness is balanced with tart cherry flavor and bright acidity, building to an appealing finish with rounded, grainy tannins.

A strong bouquet core of primary fruit shows bright raspberry and sour cherry alongside sweet blueberry and mulberry. Fresh fruits are countered with dried botanicals - fennel seed and thyme, black pepper, sweet cinnamon and musky white florals.

FOOD PAIRING

Spiced Porchetta with fennel, rosemary, sage and an Italian green salad.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards from McLaren Vale
Soil composition:	Sandy loams to heavy clays with limestone and ironstone bases
Elevation:	820- 1049 feet feet
Average Vine Age:	25
First vintage of this wine:	2005

WINEMAKING & AGING

Varietal composition:	98% Shiraz, 2% Viognier
Fermentation container:	static fermenters
Malolactic fermentation:	Yes
Fining agent:	Vegetarian
Type of aging container:	Hogsheads and Puncheons
Type of oak:	French

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Acidity:	6.0 g/L