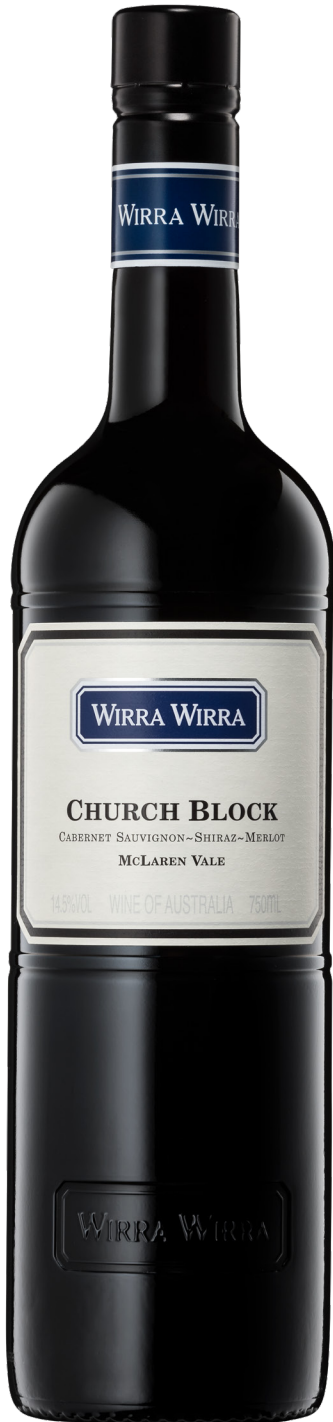


# CHURCH BLOCK

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.



## Vintage

2016

## Region

McLaren Vale

## Grape Variety

Cabernet Sauvignon 52%, Shiraz 37%, Merlot 11%

## Colour

Deep plum with a scarlet edge.

## Bouquet

Defined by fragrant red and black cabernet fruits with rich plums, surrounded by leaf and polished leather.

## Palate

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.

## Drink

From release and up to 15 years from vintage.

## Food Match

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

## Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers.

## Oak Maturation

Combination of French (70%) and American oak (30%) barriques & hogsheads of which 10% is new oak.

## Vinification

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.

## Technical Details

pH 3.55 T.A. 6.3g/L ALC 14.5%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington



## WIRRA WIRRA VINEYARDS

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*Paul T Smith*  
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