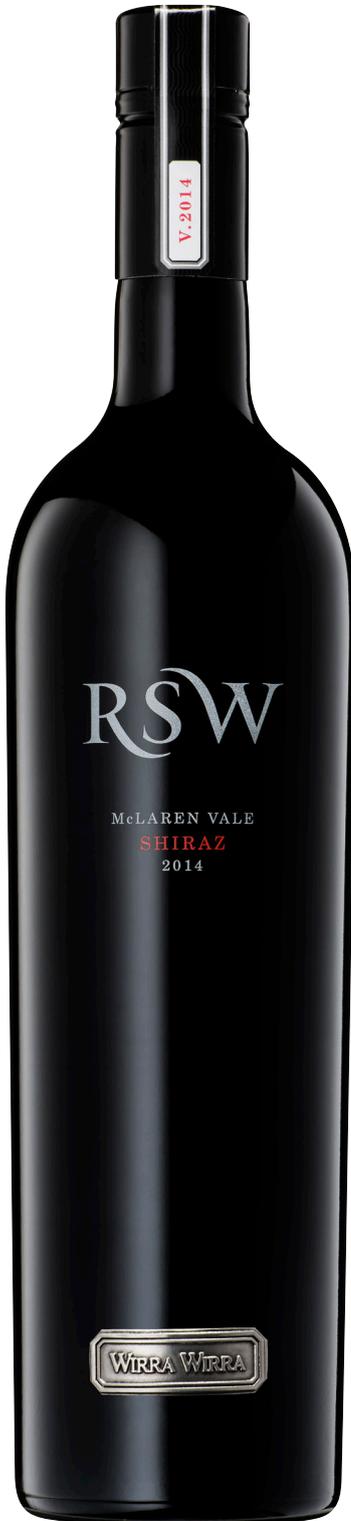


We named this wine after Robert Strangways Wigley, a noted South Australian eccentric and state cricketer who established Wirra Wirra back in 1894. Each vintage we take pride in producing a flagship shiraz that befits McLaren Vale's reputation as a first class producer of this varietal and home to some of the oldest shiraz vines in the world.



## Vintage

2014

## Region

McLaren Vale

## Sub Region

Blewitt Springs, McLaren Vale and McLaren Flat

## Grape Variety

Shiraz (100%)

## Colour

Deep plum with garnet rim.

## Bouquet

Sweet berries, Christmas cake and clove layer over blueberry and plum. Classically inviting, spicy, generous and varietal Shiraz.

## Palate

The classic dark chocolate and earthy character of McLaren Vale Shiraz is drenched in juicy, moreish blackberries and plums. Seasoned with cinnamon spice and cedar, framed by structural yet polished tannin, this wine is deceptively attractive in youth but will generously reward careful cellaring with increased complexity and savoury notes.

## Drink

Can be enjoyed upon release, but will live for 20+ years with careful cellaring.

## Food Match

Slow braised beef short ribs with garlic potato gratin.

## Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style. Blended from a diverse combination of old vine McLaren Vale sites - typically low in vigour, producing modest yields of intense fruit. Soils range from red clay and limestone to deep sands over ironstone base.

## Oak Maturation

Each vineyard block was individually assessed for barrel selection and matured separately for 19 months in 100% French (predominantly Burgundian) oak prior to blending. New oak consisted of 30% of the blend. The balance was a combination of two to three year old oak.

## Vinification

Harvested at optimal tannin and flavour ripeness. The fruit parcels for these wines were picked in small batches reflecting the different vineyard characters and fermented separately in two tonne open fermenters. Cold soaking was used on a number of the vineyard parcels for a three day period to extract maximum colour without the presence of alcohol. Each ferment was tasted twice daily once fermentation commenced, to determine the level of hand plunging and maceration required during fermentation. At the required level of tannin and fruit extraction the ferment was basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. After pressing, the wine was transferred directly to oak before completing malolactic fermentation. Following MLF, and every four months thereafter, the wines are racked and returned. At the end of this program, the wines are barrel selected, blended and minimally filtered prior to going into bottle.

## Technical Details

pH 3.44 T.A. 7g/L ALC 14.5%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

*Paul T Smith*  
06/10/2016



## WIRRA WIRRA VINEYARDS

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