

WIRRA WIRRA

RSW

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

2022

REGION

McLaren Vale

GRAPE VARIETIES

Shiraz 100%

COLOUR

Inky purple with vibrant hue.

BOUQUET

Dark plum, mocha and nutmeg are layered with subtle hints of charcuterie, adding savoury complexity to the nose.

PALATE

Plush mulberry compote, sweet baking spices and dark chocolate unfold in luxurious layers, with fleshy fruits and spice seamlessly integrated for a harmonious expression.

WINEMAKERS

Emma Wood
Kelly Wellington
Grace Wang

FOOD MATCH

Charred Wagyu beef fillet with black garlic puree, truffled celeriac and a red wine jus.

DRINK

From release and over the next 15 years.

VINEYARDS

From three old vine blocks, two of which are from the Sandhill Vineyard on the Wirra Wirra estate. The third block is in the elevated Blewitt Springs sub region.

OAK MATURATION

Blended parcels were matured for an average of 18 months using a combination of new (33%) and seasoned French Oak.

TECHNICAL DETAILS

pH 3.49 T.A. 6.9g/L ALC 14.5%

VINIFICATION

Parcels from each vineyard were picked and fermented separately as small batches in two-tonne open fermenters to maintain the distinct vineyard character of each. Several ferments included a small whole bunch component. Each batch was tasted daily to determine the level of hand plunging and maceration required during fermentation. At the desired level of tannin and fruit extraction, each ferment was basket pressed with winemakers making the press cut at the first sign of tannin hardness. Pressed wines were each transferred to a tailored selection of French oak barriques and puncheons in which they completed malolactic fermentation. Following MLF and several times thereafter, individual wines were racked and returned. At the end of this program, select barrels from the most outstanding vineyard parcels were blended and filtered with a single pass before going to bottle. Approximately fifty percent of the final blend was aged in a combination of new to three year old French oak barriques with the remaining portion matured in a selection of four-six year old seasoned barrels.

