

VINTAGE BELL

The ¾ tonne Wirra Wirra bell that sits proudly atop our cellars is rung to announce the start and finish of each vintage in McLaren Vale and for other suitable celebrations. For generations it rung out thrice daily from the Jesuit Church at Norwood at, 6am, midday and 6pm, calling the faithful to joyful prayer. In honour of that tradition, the name 'Vintage Bell' is reserved for only exceptional parcels of Cabernet Sauvignon which are selected and vinified at Wirra Wirra.

VINTAGE

2022

REGION

McLaren Vale

GRAPE VARIETIES

Cabernet Sauvignon 100%

COLOUR

Deep red with purple hues.

BOUQUET

Leafy and aromatic with blackberry, black olive, dark plum and thyme, lifted by notes of sandalwood and roasted coffee bean.

PALATE

Dark plum, mulberry leaf and earthy savoury spices. An energetic wine with lingering fruit concentration and powdery fine tannins.

WINEMAKERS

Emma Wood
Kelly Wellington
Grace Wang

FOOD MATCH

Seared beef tenderloin with mushroom ragout and truffle jus.

DRINK

From release and over the next 15 years.

VINEYARDS

Two vineyards contributed to the 2022 vintage, the primary plot is a gravelly vineyard in the most northern part of McLaren Vale, Onkaparinga Hills. The second a 1996 planted block just north of the McLaren Vale main street in the central part of the region.

OAK MATURATION

Blended parcels were matured for an average of 18 months using a combination of new (23%) and seasoned French Oak.

TECHNICAL DETAILS

pH 3.49 T.A. 6.5g/L ALC 14.0%

VINIFICATION

Individual vineyard parcels were picked separately at a point of optimal flavour ripeness and freshness. Each two-tonne open ferment was tasted daily to determine the level of hand plunging and gentle pump overs required for optimal extraction. At the desired level of tannin and fruit expression, ferments were basket pressed with winemakers making the press cut at the first sign of tannin hardness.

After pressing and a brief settling period in tank, each wine was transferred to a tailored selection of French oak barriques (23% new, up to 6 years of age,) before completing malolactic fermentation. Through eighteen months of oak maturation the wines were racked and returned several times and at the end of this program, barrels from each were selected, blended and filtered with a single pass before going to bottle.

