

THE 12TH MAN

Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12th man. And if the drinks tray sported our Adelaide Hills chardonnay, Trott would have been warmly welcomed at any cricket fixture.



Vintage

2023

Region

Adelaide Hills

Sub Region

Lenswood, Piccadilly

Grape Variety

Chardonnay

Colour

Pale straw with chartreuse at the rim.

Bouquet

Lemon curd and white nectarine with hints of ginger and white florals.

Palate

Layers of glossy, silken, creamy texture are enriched with savoury roasted cashews, crispy tarte tartin pastry and woody spices.

Drink

Drink to 2031.

Food Match

Alaskan king crab and scallop raviolo, with cauliflower and leek.

Oak Maturation

Fermented and matured in French oak for eight months, the majority in 500L puncheons with 22% of barrels being their first use.

Vinification

Handpicked grapes were whole bunch pressed and the free run component of the juice filled to French oak for spontaneous, wild fermentation. Upon completion of primary ferment, all barrels were tasted weekly to monitor the increasing complexity and malolactic activity as lees stirring was introduced. Over eight months in oak, the majority of barrels remained unsulfured on lees however some were sulphured at various stages through maturation to capture natural acidity and fruit brightness.

Technical Details

pH 3.23

T.A. 6.5 g/L

RS 1.2 g/L

ALC 12.0%

Winemakers

Emma Wood, Kelly Wellington and Grace Wang.

Emma Wood

04/07/2024



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