

FARMER'S HEART

In 2019 wine scribe Katie Spain wrote, “The late Greg Trott had an entrepreneur’s eye and a farmer’s heart, a balance that served him well”. Trott grew up on a McLaren Vale farm growing stone fruit, grapes and raising chickens. He returned to the land after school and continued farming while he undertook the audacious task of rebuilding Wirra Wirra from ruins. Trott’s enduring love of the land inspired him to fight for the protection of McLaren Vale as agricultural land, a battle he fought until his passing in 2005.



Vintage

2023

Region

McLaren Vale

Grape Variety

Grenache

Colour

Vibrant ruby red

Bouquet

Striking red fruits open to star anise, dried herbs and soft rose petal. A touch of warm candle wax and white strawberry compote add a little opulence to the Grenache archetype.

Palate

A depth of umami (savoury) flavour and warm spices are enveloped in creamy red fruits. Fine, green tea-like tannin add direction and presence to the palate.

Drink

Drink now and over the next five years.

Food Match

Braised chicken with ginger, soy and star anise.

Vineyards

The fruit for the 2023 Farmer’s Heart Grenache are carefully selected from diverse sub-regions within McLaren Vale. These vineyards boast an age range spanning from 26 to 130 years old. Notably, 48% of the blend originates from vines over a century old, while 74% is derived from those over 95 years in age.

Oak Maturation

A tailored maturation in select, neutral and seasoned oak complements the freshness and vibrancy of batches held in stainless steel.

Vinification

Vineyard blocks of Grenache were picked and fermented separately. Wines were hand plunged or pumped over two to four times daily, assisting in flavour and colour extraction and tempering the heat of ferment. Near completion, cap work was reduced to once or twice daily to keep the buoyant grape skins moist before pressing. Batches were maintained separately through malolactic fermentation and maturation in either tank or barrel before final selection and blending.

Technical Details

pH 3.56 T.A. 5.8g/L ALC 14.5%

Winemakers

Emma Wood, Kelly Wellington and Grace Wang.

Emma Wood

22/4/2024



WIRRA WIRRA VINEYARDS

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