MVCG CABERNET SAUVIGNON

Greg Trott was a visionary of monumental proportions. One of his great plans was to build the McLaren Vale Cricket Ground (MVCG), a world class oval to attract the world's finest cricketers to play in his village. He spent many hours drawing plans, capturing exactly how it would look, feel and play, but unfortunately fiscal realities prevented it from happening. Trott had equal passion for McLaren Vale Cabernet Sauvignon, a variety he championed until his passing in 2005.



Vintage

2022

Region

Grape Variety

Cabernet Sauvignon

Colour

Deep crimson with a bright, clean edge.

Bouquet

A bowl of dark, juicy blackcurrants and fresh black cherries beckons the nose. Polished, cedary oak and cabernet leafiness add stylish fragrance and lift.

Palate

With captivating fruit density and freshness, the palate delivers carefully structured tannin. A satisfying combination that is varietal and timeless.

Drink

Drink young but will reward cellaring to 2030.

Vinification

Fruit was gently crushed and destemmed en route to fermenter. Early temperatures were maintained at 20-22°C, rising to 25-28°C at peak of ferment. In general, ferments were pumped over two to four times daily to assist flavour and colour extraction, as well as spreading heat through the cap and body of the ferment. Nearing completion and having achieved the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap moist. Close to dryness, wine was drained from the fermenter and the remaining skins were pressed via tank press. Wines completed their secondary malolactic fermentation in tank, with oak selection and maturation times tailored to each parcel of cabernet.

Technical Details

pH 3.5 T.A. 6.2g/L ALC 14.5 %

Winemakers

Emma Wood, Kelly Wellington and Grace Wang





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