

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, South Australia at 6am, midday and 6pm, calling the faithful to joyful prayer. In honour of that tradition, the name 'The Vintage Bell' is reserved for only exceptional parcels of cabernet sauvignon which are selected and vinified at Wirra Wirra.



Vintage Region Sub Region

2018 McLaren Vale Onkaparinga Hills

Grape Variety

Cabernet Sauvignon (100%)

Colour

Deep ruby.

Bouquet

Fragrant red and black currants and plums with briary and leaf characters, along with cedar and a hint of choc-mint.

Palate

Perfectly ripened cassis frames a structure of powdery tannins and fine-grained French oak. The depth of red fruit richness gives luxurious concentration while retaining great clarity and expression. Remains poised and elegant throughout.

Drink

Can be enjoyed upon release, but will live for 20+ years with careful cellaring.

Food Match

Slow cooked lamb shoulder with pearl onions, young garlic and rosemary.

Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. This 2018 vintage of Vintage Bell was sourced from a single vineyard, Yan Yarah in the Onkaparinga Hills for McLaren Vale. The vines are grown on slatey clay loam over ancient rocks, typically low in vigour, producing modest yields of intense fruit.

Oak Maturation

Wine from each vineyard/block was individually assessed for barrel selection and matured for an average of eighteen to twenty months in French Bordeaux barriques prior to blending. New oak consisted of 30% of the blend, balance being a combination of seasoned barriques up to four years of age.

Vinification

Individual vineyard parcels were picked separately at a point of optimal flavour ripeness and freshness. Each two-tonne open ferment was tasted twice daily to determine the level of hand plunging and maceration required during fermentation. At the required level of tannin and fruit extraction 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 before completing malolactic fermentation. Following MLF, and several times thereafter, the wines were racked and returned. At the end of this program, barrels were selected, blended and filtered with a single pass before going to bottle.

Technical Details

pH 3.54 T.A. 6.51g/L ALC 14.0%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith

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WIRRA WIRRA VINEYARDS

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