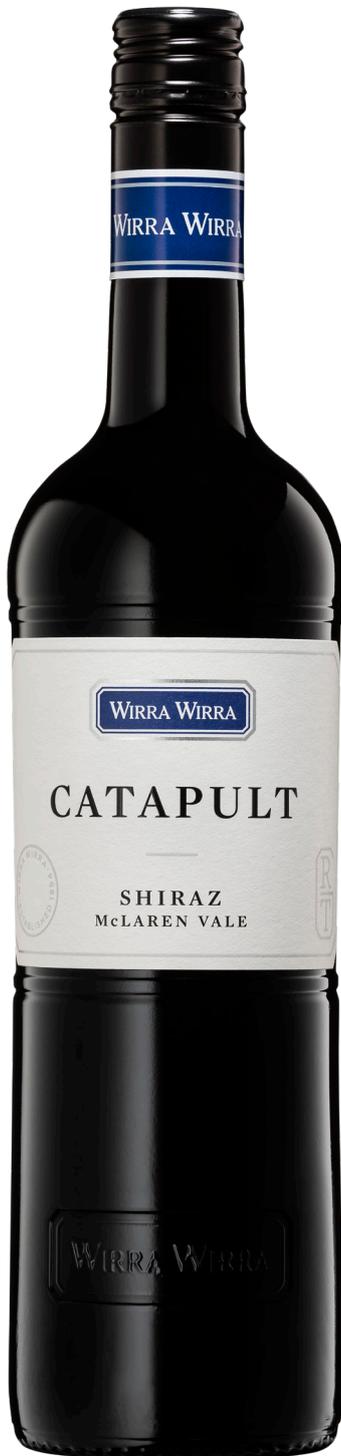


CATAPULT

The late Greg Trott saw many of his unusual dreams realised at Wirra Wirra. Yet one vision eluded him - to build a medieval siege machine, or trebuchet. Why? To use as a catapult to bomb neighbouring wineries with bottles of wine of course. This wine is part of a range, the RGT collection which remembers the pioneering spirit of Richard Gregory Trott.



Vintage

2022

Region

McLaren Vale

Grape Variety

Shiraz

Colour

Rich mulberry with plum-purple at the edge.

Bouquet

Lovely fresh plum and raspberries with notes of cinnamon, cocoa, clove, cardamom, nutmeg and dried ginger. A warm, vibrant and inviting nose.

Palate

A delicious offering of blueberries, raspberries and plums are layered with pâtisserie-like notes of baking pastry, vanilla bean, butter biscuit and spice. The palate is generous with flavour and supplies an ample measure of tannin that is smooth and fine, with mouth coating persistence.

Drink

Drink now to 2030

Food Match

Eggplant involtini

Oak Maturation

Approximately 70% French and 30% American. A combination of new and seasoned oak is used, blending to about 20% new oak in the final wine.

Vinification

Fruit was gently crushed and destemmed en route to fermenter. Early temperatures were maintained at 20-22 degrees, rising to 25-28 degrees 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 or basket press. Wines completed their secondary malolactic fermentation in tank then filled to oak with barrel selection and maturation times tailored to each parcel – those showing a more powerful structure receiving a longer maturation time in oak before blending.

Technical Details

pH 3.4 T.A. 6.8g/L ALC 14.5%

Winemakers

Emma Wood, Kelly Wellington and Grace Wang.

Emma Wood

30/10/2023

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

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