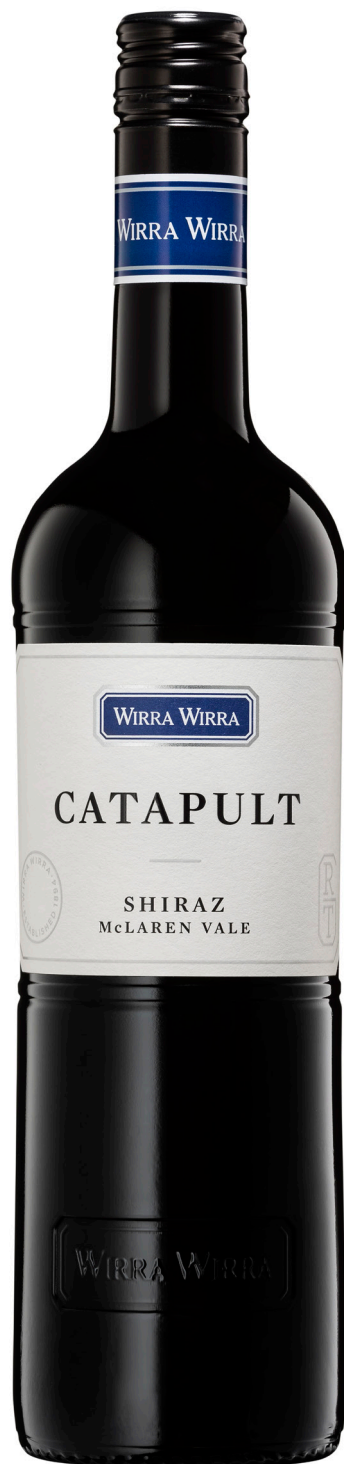


CATAPULT

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

2021

Region

McLaren Vale

Sub-Region

Catapult vineyards are selected from multiple McLaren Vale subregions.

Grape Variety

Shiraz (100%)

Colour

Deep black plum at the core with a pure, mulberry hued rim.

Bouquet

Plums and blackberries at the fore with mulberry, five spice and pepper. The gentle influence of creamy, vanillin oak amplifies the deep, ripe berry fruit.

Palate

A generous and fruit-forward palate, loaded with plums, cassis and milk chocolate. Rich fruits are laced with vanilla bean, cedar and graphite, finishing with fine, powdery tannins.

Drink

Enjoy on release or cellar for up to 10 years.

Food Match

Five-spice short ribs or a papardelle and mushroom ragu with garlic, oregano and thyme.

Oak Maturation

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

Vinification

Fruit was gently crushed and destemmed. Early ferment 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 sugar dryness, wine was drained from the fermenter and the remaining skins were pressed via tank and basket press. Wines completed their secondary malolactic fermentation in tank or barrel, with oak selection and maturation times tailored to each vineyard parcel – those showing a more powerful structure receiving a longer maturation time in oak before blending.

Technical Details

pH 6.6

T.A. 3.5g/L

ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington.

Paul T Smith
01/09/2022

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

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