

We named this wine after Robert Strangways Wigley, a noted South Australian eccentric and state cricketer who established Wirra Wirra back in 1894. Each vintage we take pride in producing a flagship shiraz that befits McLaren Vale's reputation as a first class producer of this varietal and home to some of the oldest shiraz vines in the world.



Vintage

2019

Region

McLaren Vale

Sub Region

McLaren Sandhills, Blewitt Sands and McLaren Alluvium

Grape Variety

Shiraz (100%)

Colour

The rich, dark plum centre softens to a bright scarlet, with lovely clarity at the rim.

Bouquet

Full and luscious waves of fruit and spice bury the nose in a deep, dense perfume. Musky florals, dark plum, red berries, dark chocolate and sweet baking spice create a heady, aromatic bouquet.

Palate

A vibrant and textural palate. Ribbons of blue and red berry fruit are tied to deep plums and dark chocolate. Abundant primaries and nuanced, earthy tones are wrapped together in lush velvety fruit tannins, framed and seasoned with fine grained French oak. The finish is savoury, spiced, rich and enduring.

Drink

Can be enjoyed upon release, but will live for up to 25 years with careful cellaring.

Food Match

Beef shin cooked in pomegranate and beetroot juice, alongside thick cut sourdough and a peppery rocket salad.

Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style. Blended from a combination of old vine McLaren Vale sites - typically low in vigour, producing modest yields of intense fruit. Soils range from deep sands over ironstone and loamy sand over Pirramimma sandstone clay.

Oak Maturation

Vineyard batches were matured separately, each in their own individual selection of French oak. The final blend comprised of approximately one third new oak, the balance coming from largely two to three-year-old barrels.

Vinification

Parcels from each vineyard were picked in small batches and fermented separately in two-ton open fermenters to maintain their distinct vineyard character. In some, a small amount of whole bunches was included. Each batch was tasted twice daily to determine the level of hand plunging and maceration required during fermentation. At the desired level of tannin and fruit extraction, each ferment was basket pressed with winemakers making the press cut at the first sign of tannin hardness. Pressed batches were transferred to a tailored selection of French oak barriques and puncheons in which they completed malolactic fermentation. Following MLF and several times thereafter, individual wines were racked and returned. At the end of this program, select barrels from the most outstanding vineyard parcels were blended and filtered with a single pass before going to bottle.

Technical Details

pH 3.45 T.A. 6.8g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech, Kelly Wellington



WIRRA WIRRA VINEYARDS

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