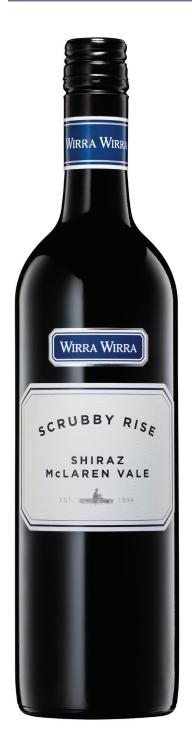


Planted in 1972, the Scrubby Rise vineyards at Wirra Wirra sit on ancient rocks more than 100,000 years old. The fact that they are totally flat and contain no "scrub" or bush whatsoever was of more interest to the late Greg Trott, who gave them their dubious name. As one might call a redhead "Bluey" or a tall man "Shorty", Trott drew on traditional Aussie humour to make the point that we shouldn't take life too seriously. Be dedicated to your task he said, but everything else should be fun. That's a philosophy we aspire to at Wirra Wirra, as we raise a glass of this classic McLaren Vale shiraz.



## Vintage

2021

# Region

McLaren Vale

# Grape Variety

Shiraz 100%

#### Colour

Deep, inky purple with a crimson rim.

# Bouquet

Bright raspberries, dark plum, vanilla and coffee bean. The expressive and youthful shiraz fruit is completed with a smart lick of oak.

## Palate

Generous, deep and ripe, the juicy berry and plum characters lend the palate a core of fruit sweetness surrounded by velvety tannins. Plush and balanced for delicious and versatile everyday drinking.

## Drink

On release and over the next five years.

#### Food Match

Beef, mushroom and red wine pie with carrots and greens, or a grilled halloumi burger with eggplant and mushroom.

## Vinification

Fruit was gently crushed and destemmed prior to commencing fermentation where temperatures were kept at 20-22°C, rising to 25-28 °C at peak of ferment. Generally, ferments were pumped over two to four times daily to assist in sufficient flavour and colour extraction, as well as to monitor and control fermentation temperature. 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. At approximately 1-2°Baume, the juice from the fermenter was drained, and the remaining skins were pressed. Wines completed malolactic fermentation in tank with around nine months of tailored oak maturation before blending.

## Technical Details

#### Winemakers

3.53 pH 6.4 T.A. g/L 14.5 ALC %

Paul Smith, Tom Ravech & Kelly Wellington



