

THE ABSCONDER

From some of the oldest grenache blocks in McLaren Vale, came the opportunity to create a wine whose heritage dates back to our founder Robert Strangways Wigley's time. Wigley was an eccentric whose lust for life had at times seen him fall foul of the law in his home town. In fact, one episode involving the 'acquisition' of the famous Adelaide pie-cart and a joy ride through the city streets was the catalyst for banishment to McLaren Vale. However Wigley did not abscond into the wilderness. He became known for his world class wines - including fortifieds made with the grenache of the day - and helped to build the reputation of McLaren Vale.

Vintage

2017

Region

McLaren Vale

Vineyard

Blagrove, McLaren Flat

Grape Variety

Grenache (100%)

Colour

Deep burgundy with a scarlet edge.

Bouquet

Ripe blueberries, wild raspberries and Victoria plums are followed by nutmeg, earth and thyme. A fragrant combination of primary fruits, spices, florals and dried herbs.

Palate

Dense and plush, the core red fruits and cherry liqueur are wrapped in layers of sweet, musky spice. Waves of silky, sandy-textured tannin finish the wine with an earthy, savoury note.

Drink

Up to 15 years in appropriate cellaring conditions.

Food Match

Duck leg confit with white bean cassoulet.

Oak Maturation

Seasoned french oak puncheons (500L) up to ten years old.

Vinification

Fruit was hand picked in the first week of April, at optimal fruit flavour and tannin ripeness. At the winery, grapes were then gently crushed and destemmed to two-tonne open fermentation vessels, some of which had a small component of whole bunches. Ferments lasted around nine days, through this time fruit was hand plunged and pumped over to extract the desired level of tannin, colour and flavour. Wines were basked pressed to stainless steel and on the completion of primary fermentation, filled to seasoned French oak puncheons. After nine months on malo lees in oak, select barrels were blended to tank, lightly fined and filtered in the leadup to bottling.

Technical Details

pH 3.6 T.A. 4.69g/L RS<1g/L (dry) ALC 14.47%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington



Paul T Smith
3/07/2018

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - ABN 51 007 692 122
McMurtrie Road, PO Box 145, McLaren Vale SA 5171
P: +61 (0)8 8323 8414 - F: +61 (0)8 8323 8596
www.wirrawirra.com