

# 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

2018

## Region

McLaren Vale

## Vineyard

Blagrove Vineyard, McLaren Flat, planted 1920.

## Grape Variety

Grenache (100%)

## Colour

Brilliant crimson.

## Bouquet

Heady and exotic, the wine is redolent with raspberry and red licorice as well as rose water and an array of spices: star anise, cinnamon and nutmeg with hints of galangal and black pepper. There is also a whiff of thyme and leather.

## Palate

Luscious red fruits give a succulent quality to the texture. The palate is generously fleshy with a line of fine, sandy tannins running its length. Darker fruits, florals and spices are very expressive and persistent at the finish.

## Drink

Up to 15 years in appropriate cellaring conditions.

## Food Match

Spiced slow roast duck.

## Oak Maturation

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

## Vinification

Fruit was hand-picked in the last week of March 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. After 15 to 16 days on skins, wines were basket 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 lead-up to bottling.

## Technical Details

pH 3.59 T.A. 5.3g/L RS Dry ALC 14.5%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington



*Paul T Smith*  
08/05/2019



## WIRRA WIRRA VINEYARDS

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