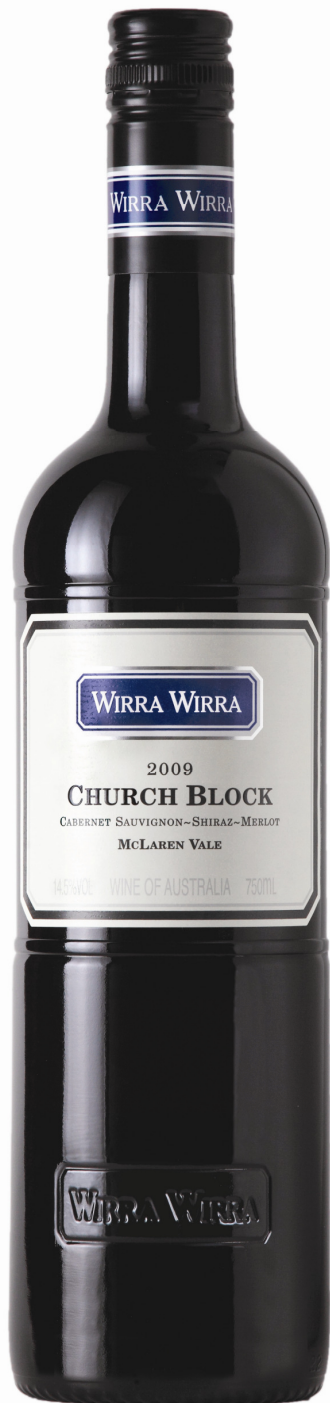


CHURCH BLOCK

CHURCH BLOCK WAS THE FIRST WINE THE LATE GREG TROTT PRODUCED UNDER THE WIRRA WIRRA LABEL BACK IN 1972. HE TOOK THE NAME FROM ONE OF THE ORIGINAL VINEYARDS, WHICH RUNS NEXT TO THE SMALL BETHANY CHURCH (EST. 1854) ACROSS THE ROAD FROM WIRRA WIRRA'S CENTURY OLD IRONSTONE CELLARS. OVER FOUR DECADES, THE CHURCH BLOCK LABEL HAS BECOME AN AUSTRALIAN FAVOURITE.



VINTAGE

2009

REGION

McLaren Vale

GRAPE VARIETIES

Cabernet Sauvignon (51%), Shiraz (29%), Merlot (20%).

COLOUR

Deep plum with brick red hues.

BOUQUET

The aroma displays lifted fresh berry fruits including blackberry, raspberry and mulberries. Cedary oak, star anise and fresh leather add subtle complexity.

PALATE

The palate displays succulent fresh black and red berry fruits and fine, sandy tannins which provide a structured and focused wine. The generous fruit weight is balanced by integrated cedary oak and refreshing acidity which come together to produce a wine with great balance and style.

DRINK

Now to 8 years.

FOOD MATCH

Rosemary and garlic rack of lamb with kipfler potatoes in duck fat.

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. Sub regions are Blewitt Springs, McLaren Flat, Willunga and McLaren Vale.

VINIFICATION

At the beginning of fermentation temperatures were kept from 20 - 22°C, once the yeast became more active, temperatures were maintained between 25 - 28°C. In general, the ferments were pumped over two to four times daily to assist in the desired flavour and colour extraction, as well as to monitor and control fermentation temperature. Once the batches display the ultimate flavour and tannin extraction, the ferment was pumped over gently once daily to keep the cap (grape skins) moist, but to minimize further extraction. At approximately 1-2° Baume, the juice from the fermenter was separated, and the remaining grape skins were pressed in the Willmes airbag press.

OAK MATURATION

Wine was matured in oak barrels, ranging from new to 4 year oak. Of the final blend, approximately 10 - 15% of the wine was matured in new oak, with the majority of it being French and a small proportion of American oak.

TECHNICAL DETAILS

pH 3.42 TA 7.1 ALC 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - A.B.N. 51 007 692 122

McMurtrie Road, P.O. Box 145, McLaren Vale SA 5171

Ph: +61 (0)8 8323 8414 - Fax: +61 (0)8 8323 8596

www.wirrawirra.com