

DEAD RINGER

THE ¾ TONNE ANGELUS BELL THAT SITS PROUDLY ATOP OUR CELLARS IS RUNG TO ANNOUNCE THE START AND FINISH OF EACH VINTAGE AT McLAREN VALE AND FOR OTHER SUITABLE CELEBRATIONS. FOR GENERATIONS IT RUNG OUT THRICE DAILY FROM JESUIT CHURCH AT NORWOOD, SA AT 6AM, MIDDAY AND 6PM, CALLING THE FAITHFUL TO JOYFUL PRAYER. IN HONOUR OF THAT TRADITION, THE NAME “THE ANGELUS” IS RESERVED FOR ONLY EXCEPTIONAL PARCELS OF CABERNET SAUVIGNON WHICH ARE SELECTED AND VINIFIED AT WIRRA WIRRA.



VINTAGE

2009

REGION

McLaren Vale

SUB REGIONS

McLaren Flat and Seaview

GRAPE VARIETIES

Cabernet Sauvignon (100%)

COLOUR

Deep violet with a red rim.

BOUQUET

Displays fresh cassis and blackcurrants with wild blackberry fruits. Leather, briary notes and anise with cedar compliment the fruits.

PALATE

Lovely rich cassis and blackcurrant fruits line the mouth providing a long and persistent palate with 'classic McLaren Vale Cabernet' mid palate richness. The fine sandy tannins and French Oak add to the texture to provide a wine with wonderful line and chiseled structure.

DRINK

Will reward cellaring for 10-15 years.

FOOD MATCH

Roman style braised oxtail with star anise.

OAK MATURATION

100% French Oak.

VINIFICATION

Harvested at optimal tannin & flavour ripeness. The parcels for these wines are picked in small batches reflecting the different vineyard parcels & crushed & destemmed to 2 tonne stainless open fermenters. Each ferment was tasted twice daily once fermentation commence to determine the level of hand plunging & maceration required during fermentation. At the required level of tannin & fruit extraction the ferment was basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. After pressing the wine is transferred directly to an individually chosen barrel selection (depending on the vineyard block) before completing malolactic fermentation. Following MLF and normally every four months thereafter the wines are racked and returned. After 15 months of oak maturation the individual vineyard components were barrel selected with the blended Angelus put back to oak for a further 4 months of oak maturation. Lightly egg fined & minimally filtered prior to bottling in November 2010.

TECHNICAL DETAILS

pH 3.47 TA 7.44 ALC 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

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