Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12th man. And if the drinks tray sported our Adelaide Hills chardonnay, Trott would have been warmly welcomed at any cricket fixture.

**The 12th Man**

**Vintage**
2016

**Region**
Adelaide Hills

**Sub Region**
Lenswood & Lobethal

**Grape Variety**
Chardonnay (100%)

**Colour**
Vibrant gold with a green tinge.

**Bouquet**
Sweet brioche, grilled cashews, almonds and biscuity oak with lemon juice and lemon curd.

**Palate**
A full palate of lemon, grapefruit and white peach is complemented with creamy, savoury character from natural ferment and time spent on lees. Oak and acidity are carefully weighted, resulting in a textural, supple, well balanced and long palate.

**Drink**
5 - 7 years for optimal drinking.

**Food Match**
Triple cream brie with roasted pistachios, semi-dried apricots and Lavosh crackers.

**Vinification**
Grapes were handpicked and whole bunch pressed with the free run component of the juice run to French oak for natural fermentation from indigenous yeast (wild-ferment). All barrels were tasted weekly with lees stirring introduced to add complexity to the wine and malo-lactic fermentation encouraged. Barrels were sulphured on lees at various stages through maturation to capture fruit brightness.

**Technical Details**

- pH 3.15
- T.A. 6.2g/L
- RS 0.9g/L (dry)
- ALC 12.8%

**Winemakers**
Paul Smith, Tom Ravech and Kelly Wellington

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