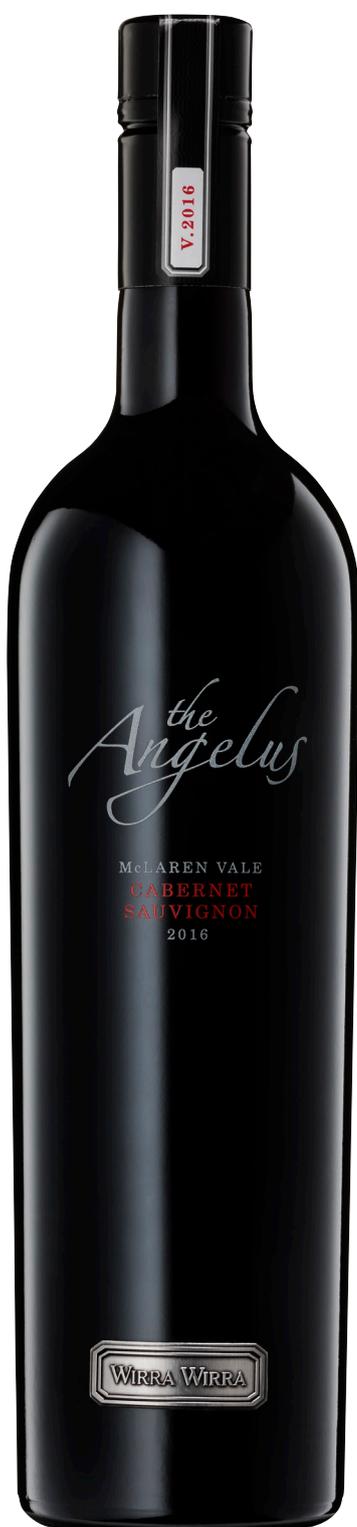


# THE ANGELUS

The 3 tonne Angelus bell that sits proudly atop our cellars is rung to announce the start and finish of each vintage in McLaren Vale and for other suitable celebrations. For generations it rung out thrice daily from the Jesuit Church at Norwood 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

2016

## Region

McLaren Vale

## Sub Region

Seaview, Onkaparinga Hills

## Grape Variety

Cabernet Sauvignon (100%)

## Colour

Deep claret with a crimson rim.

## Bouquet

The nose shows fragrant red and black currant, a forest-floor earthiness and briary, tobacco-leaf character. The peaty, cedary influence of French oak compliments a vibrant and varietal display of leaf and fruit.

## Palate

The ripe core of blackcurrant fruit is cut by a bright acid line, while a long spine of powdery tannin travels the length of the palate into a savoury finish. Long, fresh, beautifully weighted medium-bodied cabernet.

## Drink

Can be enjoyed upon release, but will live for 20+ years with careful cellaring.

## Food Match

Slow BBQ beef short rib with roasted rosemary potatoes and grilled red peppers.

## 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. Blended from a combination of mature McLaren Vale vineyard sites - typically low in vigour, producing modest yields of intense fruit. Soils range from shallow red clay loam over limestone to slatey clay loam on the ancient rocks.

## Oak Maturation

Each vineyard block was individually assessed for barrel selection and matured for an average of 17 months in French Bordeaux oak prior to blending. New oak consisted of 30% of the blend. The balance was a combination of two to four year old barriques.

## Vinification

Each ferment was tasted twice daily to determine the level of hand plunging and maceration required during fermentation. At the required level of tannin and fruit extraction, ferments were basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. After pressing and a brief settling period in tank, each wine was transferred to a tailored selection of French oak before completing malolactic fermentation. Following MLF, and several times thereafter, the wines were racked and returned. At the end of this program, barrels were selected from the most outstanding vineyard parcels, blended and filtered with a single pass before going to bottle.

## Technical Details

pH 3.39 T.A. 6.8g/L ALC 13.8%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

*Paul T Smith*  
30/08/2018

WIRRA WIRRA

## WIRRA WIRRA VINEYARDS

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