

AMATOR: Made for love, not reward

Over a decade ago, Wirra Wirra embarked on a crusade to convert our vineyards to biodynamic farming practices, free from the use of herbicides and pesticides. The AMATOR range reflects the fruits of our labour with wines drawn from our b-d certified blocks at McMurtrie Rd. This cabernet sauvignon is a very limited offering exclusive to our cellar door and online customers.



Vintage

2017

Region

McLaren Vale (estate grown)

Grape Variety

Cabernet Sauvignon 100%

Colour

Deep redcurrant with an earthy, ruby rim.

Bouquet

Fresh, primary fruits including redcurrant and plums are lifted with varietal tobacco leaf and choc-mint characters. Earth, spice and cedar add layers and interest and complete the cabernet bouquet.

Palate

A bright and medium bodied wine, showing a ripe core of cassis fruit wreathed in fresh herbs. Appealing, youthful fruit is held together with a backbone of tannin and cedar.

Drink

From release and up to five years from vintage.

Food Match

A seasonal platter of mixed olives, cured meats (sopresa, jamon,) a hard cheese (vintage cheddar, manchego) and sourdough.

Vineyards

The fruit for Amator Cabernet Sauvignon is sourced from Wirra Wirra's own Estate Vineyard, on McMurtrie Road.

Oak Maturation

18 months in French oak - a combination of barriques and hogsheads, approximately 12% new.

Vinification

A select patch from Wirra Wirra's own cabernet plantings on McMurtrie Road was picked at a balance of freshness, flavour intensity and tannin ripeness. This small parcel was vinified in two-tonne open fermenters, tasted twice daily during fermentation to determine the combination of gentle pump overs and hand plunging that would extract the best balance of flavour, colour and tannin from the fruit. Once this was achieved, the ferment was gently basket pressed to tank and filled to oak to complete malolactic fermentation. This wine was then racked and returned periodically over the following 15 months, before being selected as a standalone example of both our biodynamic vineyard practices and the unique expression of Cabernet Sauvignon on our own McMurtrie road site.

Technical Details

pH 3.67 T.A. 6.41g/L ALC 14.18%

Winemaker

Paul Smith

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11/02/2019

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