

SCRUBBY RISE

When the late Greg Trott christened a flat, barren landscape at the front of our winery 'Scrubby Rise', he started a theme that things aren't always as they seem at Wirra Wirra. In keeping with Trott's laid back Aussie humour, today the vineyard is overlooked by a viewing platform known as 'The Jetty', while a well dressed gent in a red boat rows between the vines. The message is not to take life too seriously.



Vintage

2018

Region

Adelaide

Grape Variety

Chardonnay 100%

Colour

Pale straw with green hues.

Bouquet

Fresh stonefruit - white peaches and nectarines with lifted white floral notes. Youthful and varietal chardonnay.

Palate

Nectarines, white peaches and citrus fruits fill the palate. Subtle creaminess adds to mid-palate texture and weight, building to a finish that is fresh, bright and appealing.

Drink

Drink now and over the next few years.

Food Match

This chardonnay is a wine that can be enjoyed with or without the accompaniment of food. We suggest a dish like grilled calamari with fresh squeezed lemon or a tartare sauce.

Vinification

Once optimal ripeness was achieved, fruit was machine picked at night then crushed and destemmed to the air bag press. Pressings were separated from the freerun and all juices cold settled for 4 - 7 days after which the clear juice was racked off settling solids and fermentation initiated. Most of the vinification was completed in stainless steel tank where relatively cold and consistent fermentation took place over 15 days. A small portion was fermented in a mixture of new and seasoned French oak. Once ferments were completely dry and settled, the wine was blended, stabilised and lightly fined prior to filtration and bottling

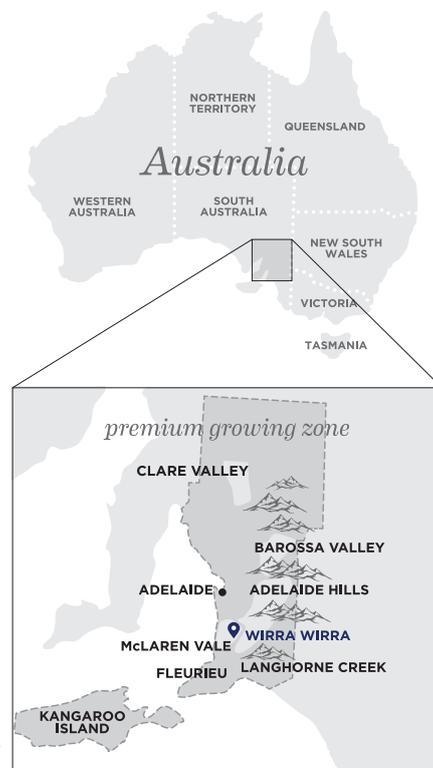
Technical Details

pH 3.21 T.A. 6.4g/L ALC 12.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith
22/01/2019



WIRRA WIRRA VINEYARDS

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