**THE 12TH MAN**

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.

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**Vintage**
2018

**Region**
Adelaide Hills

**Sub Region**
Lenswood and Lobethal

**Grape Variety**
Chardonnay (100%)

**Colour**
A bright and pale green/gold.

**Bouquet**
White nectarine and peach sit alongside racier grapefruit, lemon rind and briney notes. Shortbread, roasted nuts and charred oak add another layer.

**Palate**
Stone fruit is followed by bright lemon juice and flinty notes, while cedary oak and hints of nutmeg complement the fruit characters. Natural ferment, oak and lees aging have combined to produce an elegant and creamy texture.

**Drink**
4 - 6 years for optimal drinking.

**Food Match**
Delicious with chicken and leek pot pie.

**Oak Maturation**
100% oak matured in a combination of 30% new with the balance one, two and three-year-old French Burgundian coopered oak. Coopers of choice in 2018 were Mercurey and Sirugue.

**Vinification**
Grapes were handpicked and whole bunch pressed with the free run component of the juice filled to French oak for spontaneous/wild fermentation, some batches being overseeded with PDM. All barrels were tasted weekly, lees stirring being introduced to add complexity and encourage partial malo-lactic fermentation. Barrels were sulphured on lees at various stages through maturation to capture fruit brightness.

**Technical Details**
pH 3.1
T.A. 6.4g/L
RS Dry
ALC 13%

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

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28/03/2019