

ORIGINAL BLEND

In 1972, cousins Greg and Roger Trott produced a dry red wine from grapes grown on Greg's vineyard adjacent to the small Bethany Chapel opposite Wirra Wirra. This blend of grenache and shiraz became the first 'Church Block'. Taking on advice from friends and mentors, Trott evolved Church Block over the years to its popular signature blend of cabernet sauvignon, shiraz and merlot. Yet still there were those who bemoaned the loss of the original blend of grenache and shiraz. So at various times over the years, when the planets have aligned, we have re-created the grenache shiraz offering and released it under the imaginatively titled 'Original Blend' moniker. With a look and feel harking back to simpler times, this latest release of Original Blend Grenache Shiraz is limited in number, but not imagination.



Vintage

2018

Region

McLaren Vale

Grape Variety

Grenache (70%), Shiraz (30%)

Colour

Vivid crimson with a deep red hue.

Bouquet

Richly aromatic with black cherries, raspberries, musk stick and floral notes, as well as allspice and aniseed.

Palate

A bright and lively palate of succulent red and blue fruits with spicy notes. Medium bodied, the mouthfeel remains plush and graceful with a fine-grained, savoury finish.

Drink

Whilst attractive and easy to drink now, grenache ages beautifully and this wine will continue to develop over the next 4 to 12 years.

Food Match

Spiced lamb tagine.

Vineyards

Wirra Wirra sources fruit from a combination of our own vineyards and premium McLaren Vale growers in Willunga, The Range and Onkaparinga Gorge. The vineyards range from 17 to 50 years of age.

Oak Maturation

9 months in seasoned French oak barriques.

Vinification

Fruit was crushed and destemmed to stainless steel fermenters and gently macerated via a combination of hand-plunging and pumping-over. Once the desired levels of flavour, colour and texture were achieved, parcels were pressed to tank to complete fermentation. Allowed to dry and settle, individual grenache and shiraz parcels were then racked and filled to seasoned French oak for approximately 9 months maturation before blending, fining, filtration and bottling.

Technical Details

pH 3.49 T.A. 6g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and
Kelly Wellington

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WIRRA WIRRA VINEYARDS

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