

MRS WIGLEY ROSÉ

Mrs Wigley was not the wife of Wirra Wirra founder Robert Strangways Wigley, but a particular pussycat who was born at the neighbouring Petrucci residence. Within days her mum had dragged the litter to settle in our open fermenters, and from then on Mrs Wigley became a permanent feature of the cellars.



Vintage

2019

Region

McLaren Vale

Grape Variety

Grenache (100%)

Colour

Delicate pink with sunset highlights.

Bouquet

Raspberry sorbet and orange zest along with musk stick, floral notes and a hint of dried herbs.

Palate

Leads with tempting juicy red fruits - think strawberry compote and ripe, juicy Raspberries. There is a tropical fruit richness, sweet spices and a touch of Turkish Delight. Finishes refreshingly with steely red fruit acidity, as of cranberry juice.

Drink

Enjoy while young, on release and over the next 18 months. Serve chilled.

Food Match

Versatile, this wine will accompany a wide range of dishes including barbecued chicken, grilled salmon, soft cheeses and charcuterie, to name a few. The perfect summer sip.

Vinification

The grenache fruit is picked for a balance of sweet fruit flavour and freshness. Grapes are crushed, destemmed and chilled on route to the airbag press. Free run juice and pressings juices are kept separate, a final cut being made before the extraction of coarse tannin from the red berry skins. After cold settling for several days, the juices are racked off solids and fermented at relatively cool temperatures to protect the delicate fruits and floral varietal aromas. Once ferments are dry and settled, the wine is blended, stabilised and fined before filtration and bottling.

Technical Details

pH 3.12

T.A. 7.2g/L

ALC 13.5%

Winemaker

Paul Smith

Paul T Smith

29/07/2019



WIRRA WIRRA VINEYARDS

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