

AMATOR

OBSERVATION. It's at the heart of biodynamic farming. Watching changes in the vineyard and responding naturally to find the balance. It takes an almost obsessive commitment to the cause. The Latins spoke of the amator who expressed such devotion out of love, rather than for reward. Tending to these majestic old vines, that's a notion we completely understand.



Vintage

2018

Region

McLaren Vale (estate grown)

Grape Variety

Shiraz 70%, Cabernet Sauvignon 30%

Colour

An intense and bright garnet.

Bouquet

Bright with berry characters, darker red fruits, warm spices and floral notes. There is also savoury tones from oak maturation - cocoa, leather and stone.

Palate

Gorgeously fresh, there is a juicy plum character that for a moment masks the depth of this wine, but the palate catches up. The volume is turned up with generous fruit character and a very textured, long, grainy backbone.

Vineyards

The fruit for Amator Shiraz Cabernet Sauvignon was sourced from Wirra Wirra's own biodynamic certified Nocowie Vineyard and Scrubby Rise Vineyard.

Oak Maturation

18 months in older (4 years and older) French oak barriques.

Vinification

Select patches from Wirra Wirra's own shiraz and cabernet plantings on McMurtrie Road were picked at a balance of freshness, flavour intensity and tannin ripeness. These small parcels were 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 18 months, before barrel selection and blending. Prior to bottling there was no fining or filtering.

Drink

From release and up to 10 years from vintage.

Technical Details

pH 3.55 T.A. 6.57g/L ALC 14.5%



Winemakers

Paul Smith, Tom Ravech & Kelly Wellington.

Paul T Smith
25/02/2020

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

McMurtrie Road, (PO Box 145), McLaren Vale SA 5171 | P: +61 (0)8 8323 8414
www.wirrawirra.com info@wirra.com.au