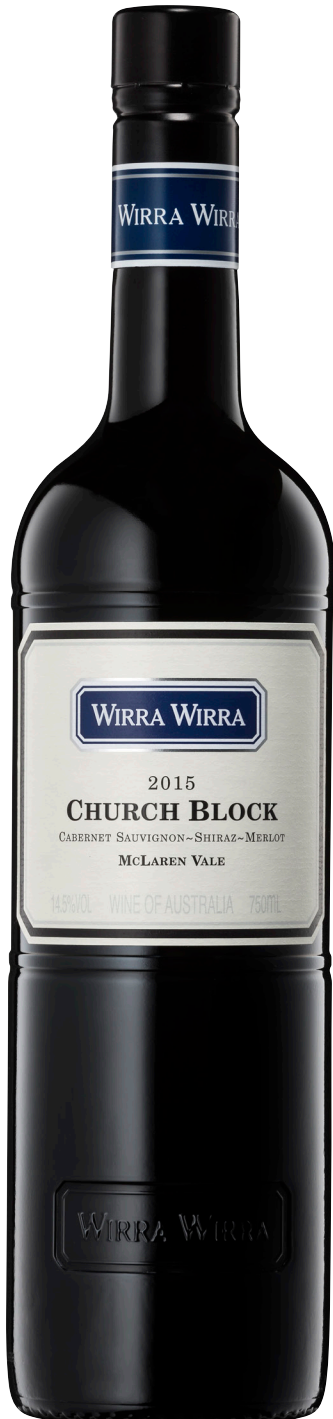


# CHURCH BLOCK

Church Block was the first wine the late Greg Trott produced under the Wirra Wirra label back in 1972. He took the name from one of the original vineyards, which runs next to the small Bethany Church (est. 1854) across the road from Wirra Wirra's century old ironstone cellars. Over four decades, the Church Block label has become an Australian favourite.



## Vintage

2015

## Region

McLaren Vale

## Grape Variety

Cabernet Sauvignon 52%, Shiraz 36%, Merlot 12%

## Colour

Deep plum with a scarlet edge.

## Bouquet

A complex nose that displays the instant appeal and fragrances of shiraz and merlot, but is truly driven by the lifted cassis, blackberry and leaf of cabernet. Dried thyme, sandalwood, cedary oak and earth follow to add layers of interest.

## Palate

The palate rewards instantly, packed with bright berries, dark cherries and generous, deep plum fruits. This fruit sweetness combines with dark chocolate, mocha notes and supple, fine grained tannins to build a full and even palate.

## Drink

From release and up to 15 years from vintage.

## Food Match

Seared Scotch Fillet with mash potato and rosemary butter.

## Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers.

## Oak Maturation

Combination of French (70%) and American (30%) oak including barriques and hogsheads, of which 10% are new.

## Vinification

Fruit was gently crushed and destemmed and then fermentation commenced with temperatures kept at 20-22°C, rising to 25-28°C at peak of ferment. In general, ferments were pumped over two to four times daily to assist in sufficient flavour and colour extraction. Towards the end of fermentation and once parcels displayed the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap (skins and seeds) moist. At approximately 1-2°Baume, the juice from the fermenter was drained, and the remaining skins were pressed via tank or basket press. Wines completed malolactic fermentation in tank or barrel as individual vineyard parcels and matured in oak before blending.

## Technical Details

pH 3.5 T.A. 6.5g/L ALC 14.5%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington



## WIRRA WIRRA VINEYARDS

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*Paul T Smith*  
27/02/2017