

# CATAPULT

The late Greg Trott saw many of his unusual dreams realised at Wirra Wirra. Yet one vision eluded him - to build a medieval siege machine, or trebuchet. Why? To use as a catapult to bomb neighbouring wineries with bottles of wine of course. This wine is part of a range, the RGT collection which remembers the pioneering spirit of Richard Gregory Trott. Classic McLaren Vale shiraz with a touch of viognier – just for something different. Just like Trotty.

## Vintage

2016

## Region

McLaren Vale

## Grape Variety

Shiraz (99%) Viognier (1%)

## Colour

Vivid red with brilliant purple edge.

## Bouquet

Fragrant cherry, wild strawberry and raspberry fruits leap from the glass. The fresh fruits are laced with violets and musk, as well as clove and aniseed.

## Palate

Bright red and blue fruits provide a succulent and composed palate which is supported by fine silky tannins. The result is a lovely fragrant, fresh and slightly more elegant expression of McLaren Vale Shiraz.

## Drink

Upon release and up to 10 years.

## Food Match

Spiced braised duck with bok choy.

## Vinification

The majority of the shiraz picking for the 2015 Catapult took place in mid to late March with a select viognier parcel also harvested at this time. The white viognier fruit grapes (1%) were crushed, de-stemmed and cold soaked with the shiraz fruit for a 2 to 3 day period to extract the maximum colour and flavour without the influence of alcohol. Each ferment was tasted daily by the winemakers to monitor the level of extraction through the fermentation period. Once the desired level of colour, flavour and tannin from the fruit was extracted for the Catapult Shiraz style the fermentation was pressed to French barriques and hogshead barrels. Once Malo-lactic fermentation was completed in barrel the wines were racked and returned and spent a total of 12 months in oak. The Catapult style is bright and juicy with silky textural tannins and plump fruit. The Viognier plays a minor supporting role to the style that is juicy, bright and utterly drinkable McLaren Vale Shiraz.

## Technical Details

pH 3.48

T.A. 6g/L

ALC 14.5%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

*Paul T Smith*  
02/05/2017



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