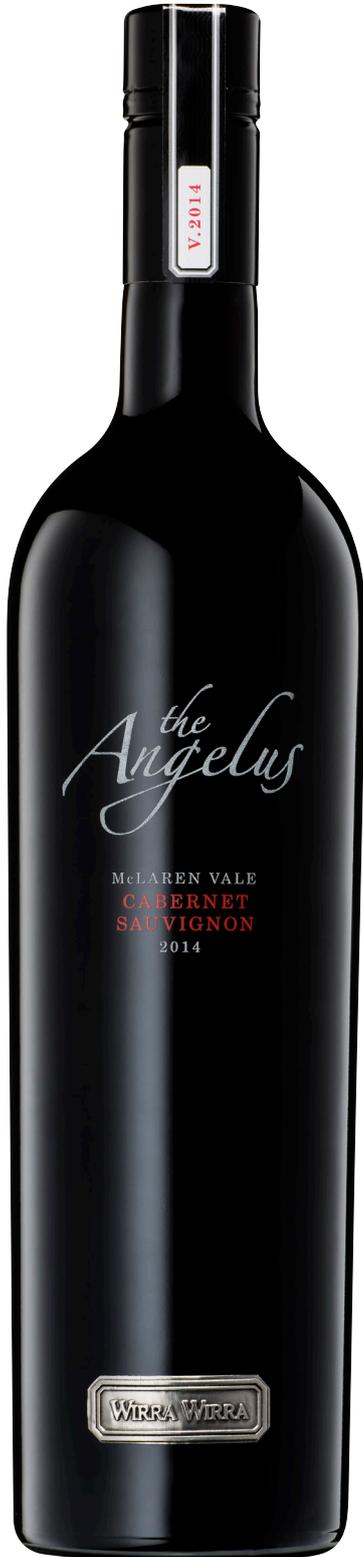


THE ANGELUS

The 3 tonne Angelus bell that sits proudly atop our cellars is rung to announce the start and finish of each vintage in McLaren Vale and for other suitable celebrations. For generations it rung out thrice daily from the Jesuit Church at Norwood at, 6am, midday and 6pm, calling the faithful to joyful prayer. In honour of that tradition, the name 'The Angelus' is reserved for only exceptional parcels of cabernet sauvignon which are selected and vinified at Wirra Wirra



Vintage

2014

Region

McLaren Vale

Sub Region

Seaview, Blewitt Springs, Onkaparinga Hills, McLaren Flat

Grape Variety

Cabernet Sauvignon (100%)

Colour

Deep claret with a bright red rim.

Bouquet

A complex and deep bouquet of forest berries, leafy undergrowth and tilled earth, roast meats, spices, cedar, sandalwood and leather.

Palate

Cabernet fruits are beautifully rich, dense, fleshy and varietal. Delicious, mouth-watering acidity, layers of luscious black cherry and cassis, all tightly gripped by the challenging, structured tannin that is the hallmark of a bright, youthful wine with a brilliant framework for ageing.

Drink

15 to 20 years under appropriate cellaring conditions.

Food Match

Slow cooked lamb shoulder, rubbed with Baharat spices.

Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style. Blended from a diverse combination of old vine McLaren Vale sites - typically low in vigour, producing modest yields of intense fruit. Soils range from red clay and limestone to deep sands over ironstone base.

Oak Maturation

Each vineyard block was individually assessed for barrel selection. Each batch was matured separately for 20 months in 100% French Bordeaux oak prior to blending. New oak consisted of 30% of the blend. The balance was a combination of two to four year old oak.

Vinification

Each ferment was tasted twice daily once fermentation commenced to determine the level of hand plunging and maceration required during fermentation. Post ferment extended maceration was used on a number of the vineyard parcels to further enhance texture and complexity. At the required level of tannin and fruit extraction the ferment was basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. After pressing, the wine was transferred directly to oak before completing malolactic fermentation. Following MLF, and every four months thereafter, the wines are racked and returned. At the end of this program, the wines are barrel selected, blended and minimally filtered prior to going into bottle.

Technical Details

pH 3.45 T.A. 7.1g/L 0.3g/L G&F (Dry)
ALC 13.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith
10/10/2016

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

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