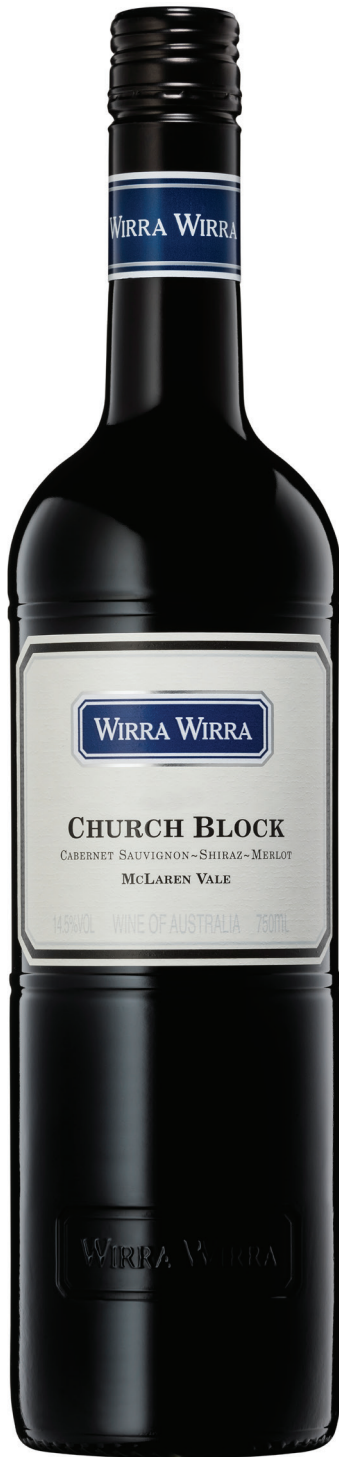


CHURCH BLOCK

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

2019

Region

McLaren Vale

Grape Variety

Cabernet Sauvignon (46%) Shiraz (42%) Merlot (12%)

Colour

A deep and brilliant ruby red.

Bouquet

The nose offers red and black currants, plums, as well as leaf and briary notes. Gentle oak influence includes cedar, toast and cocoa.

Palate

There is a depth of plush fruit richness expressed as cassis, red berries, and plums, balanced by savoury, cedary and dark chocolate characters. Fine tannins provide a framework that brings a fresh, chewy satisfaction.

Drink

From release up to 2034.

Food Match

Try with lamb tagine or vegetarian moussaka.

Vineyards

Wirra Wirra sources fruit from a selection of grower vineyards across McLaren Vale, including our own blocks adjacent to the winery.

Oak Maturation

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

Vinification

Fruit was gently crushed and destemmed prior to commencing fermentation. Early temperatures were maintained at 20-22 degrees celcius, rising to 25-28 degrees at peak of ferment. Vessels were pumped over two to four times daily to assist in flavour and colour extraction, as well as spreading heat through the cap and body of the ferment. Nearing completion and having achieved the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap moist. Close to dryness, wine was drained from the fermenter and the remaining skins were pressed via tank or basket press. Wines completed their secondary malolactic fermentation in tank or barrel, with oak selection and maturation times tailored to each batch and grape varietal - fuller-bodied parcels receiving a longer maturation time in oak before blending.

Technical Details

pH 3.49 T.A. 6.4g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech & Kelly Wellington.



WIRRA WIRRA VINEYARDS

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Paul T Smith
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