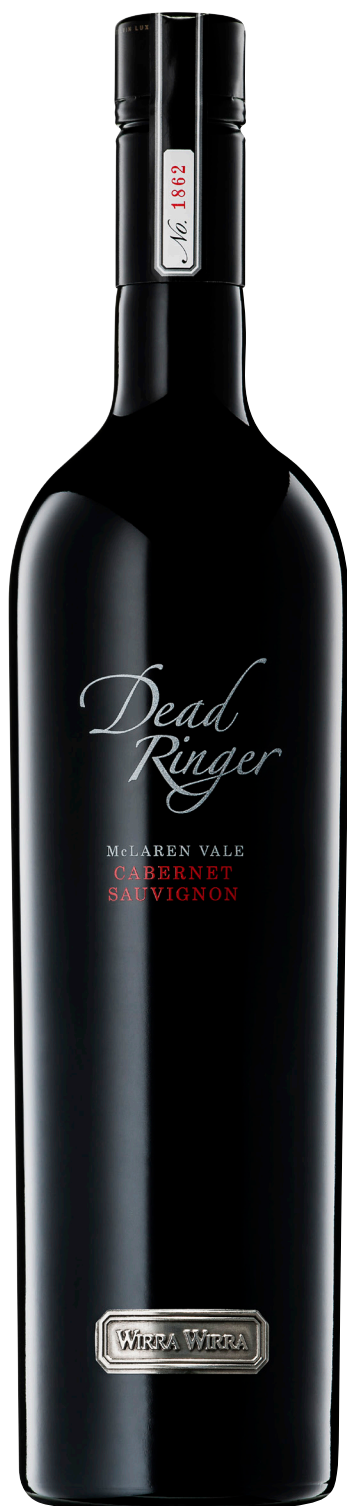


# DEAD RINGER

Dead Ringer: colloquial for 'resemble exactly'. As our renowned Angelus bell rang in the 2004 vintage, the international 'naming police' targeted Wirra Wirra about the nomenclature of our flagship cabernet sauvignon (whose name is shared by the aforementioned bell and an 'old world' chateau). As good law-abiding bell ringers we acquiesced when challenged and the wine is now known as the Dead Ringer.



## Vintage

2015

## Region

McLaren Vale

## Sub Region

Seaview, Blewitt Springs, Onkaparinga Hills

## Grape Variety

Cabernet Sauvignon (100%)

## Colour

Deep claret with a bright red rim.

## Bouquet

Beautifully fragrant with red currant and mulberry fruits. Varietal tobacco leaf, cassis and choc mint are complimented by fresh cedar notes.

## Palate

An intense palate of cabernet fruits, delicious, mouth-watering acidity and purposefully firm, structured tannins make it clear that this is a wine with the presence and style to age into the next decade.

## Drink

Can be enjoyed upon release, but will live for 20+ years with careful cellaring.

## Food Match

Braised lamb shanks with thyme and olives.

## 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 and matured for an average of fifteen months in 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 barriques.

## 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 raked 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 3.44 T.A. 7.2g/L 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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