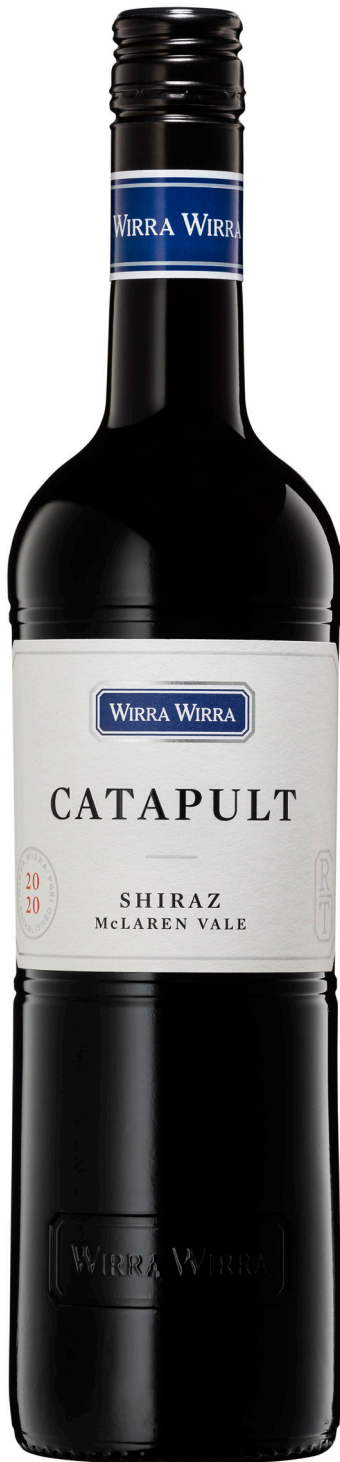


CATAPULT

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.



Vintage

2020

Region

McLaren Vale

Sub-Region

Sub-regions include McLaren Vale, McLaren Flat and Aldinga.

Grape Variety

Shiraz (100%)

Colour

Deep crimson with a scarlet rim.

Bouquet

Plum, blackberry, and freshly tilled earth rise in the glass, revealing flinty, peaty undertones. Oak adds secondary notes of spice, cedar, and coffee.

Palate

Full bodied with ripe fruit tannin and dense, fleshy plum and cassis. The balance of new and seasoned oak adds grain and texture to the generous middle palate and core fruitfulness of McLaren Vale shiraz.

Drink

Enjoy on release or cellar for up to 10 years.

Food Match

Massaman beef curry or a vegetarian mixed grill (eggplant, capsicum, mushroom).

Oak Maturation

Approximately 70% French and 30% American. A combination of new and old oak is used, blending to about 20% new oak in the final wine.

Vinification

Fruit was gently crushed and destemmed. Early ferment temperatures were maintained 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 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 sugar dryness, wine was drained from the fermenter and the remaining skins were pressed via tank and basket press. Wines completed their secondary malolactic fermentation in tank or barrel, with oak selection and maturation times tailored to each vineyard parcel – those showing a more powerful structure receiving a longer maturation time in oak before blending.

Technical Details

pH 3.45

T.A. 6.5g/L

ALC 14.5%

Winemakers

Paul Smith and Tom Ravech.

Paul T Smith
17/02/2022



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