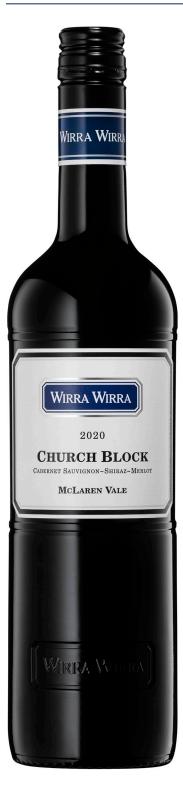
Church Block

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 five decades, the Church Block label has become an Australian favourite.



Vintage 2020

Region

Grape Varieties

McLaren Vale

Cabernet Sauvignon (48%) Shiraz (42%) Merlot (10%)

Colour

Deep plum with a ruby rim.

Bouquet

A heady lift of blackcurrant and plum is threaded with notes of cedar, black olive, and dried thyme.

Palate

A full flavoured palate with delicious ripe blackberry, blackcurrant and dark chocolate with fine tannins. Generous fruits and savoury character come together in a long, even, and balanced palate.

Drink

From release up to 2035.

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 en route to fermenter. Early 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 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 wine and grape varietal - parcels showing a more powerful structure receiving a longer maturation time in oak before blending.

Technical Details

pH 3.42 T.A. 6.8g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington.



WIRRA WIRRA VINEYARDS

Paul T Smith

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