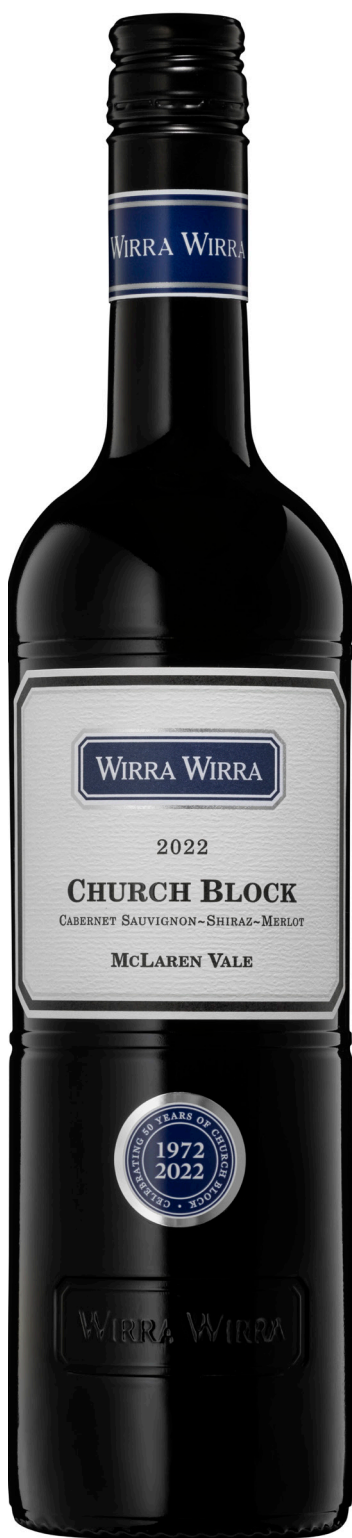


CHURCH BLOCK

Celebrating 50 years of Church Block. 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

2022

Region

McLaren Vale

Grape Varieties

Cabernet Sauvignon (51%) Shiraz (42%) Merlot (7%)

Colour

Deep crimson.

Bouquet

Classic blackberry, leaf and briar of Cabernet Sauvignon are closely pursued by opulent plums and wild herbs of Shiraz and Merlot. Five spice, dark chocolate and ripe mixed berries underpin the varietal cascade. Hallmarks of a timeless Church Block.

Palate

A wealth of cassis, plums and black cherries are tethered to the palate with smartly ripened tannin. Dense, plush and balanced with a lovely core of ripe fruit, this wine is effortless in its harmony and energy.

Drink

From release and over the next 15 years.

Food Match

Grilled sirloin steak with browned butter and pepper sauce, or a portobello mushroom burger with halloumi and beetroot relish.

Vineyards

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

Oak Maturation

Blend parcels were matured for an average of 12 months using a combination of new and seasoned French and American oak.

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 3.5 T.A. 6.2g/L ALC 14.5%

Winemakers

Emma Wood, Kelly Wellington
and Grace Wang.



WIRRA WIRRA VINEYARDS

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