

FARMER'S HEART GRENACHE

In 2019 wine scribe Katie Spain wrote, "The late Greg Trott had an entrepreneur's eye and a farmer's heart, a balance that served him well". Trott grew up on a McLaren Vale farm growing stone fruit, grapes and raising chickens. He returned to the land after school and continued farming while he undertook the audacious task of rebuilding Wirra Wirra from ruins. Trott's enduring love of the land inspired him to fight for the protection of McLaren Vale as agricultural land, a battle he fought until his passing in 2005.

VINTAGE

2025

REGION

McLaren Vale

GRAPE VARIETIES

Grenache

COLOUR

Bright scarlet red with a ruby hue

BOUQUET

Aromas of star anise and vibrant red fruits lead, unfolding with savoury aged prosciutto and warm candle wax.

PALATE

Bright cranberry, pomegranate and blood orange notes open the palate, supported by a layered summer pudding richness and subtle creamy texture. Dried Mediterranean herbs add savoury depth, with fine, chalky tannins providing energy and sustained drive through the finish.

FOOD MATCH

Tea smoked duck breast

DRINK

From release and over the next five years.

VINEYARDS

A blend of vineyards, with an average vine age of 60 years, carefully selected from the diverse districts within McLaren Vale.

MATURATION

Old French oak puncheons (40%) and stainless steel (60%) for nine months.

TECHNICAL DETAILS

pH 3.39 T.A. 6.4g/L ALC 14.5%

WINEMAKERS

Emma Wood, Kelly Wellington and Grace Wang.

VINIFICATION

Vineyard blocks of Grenache were harvested and vinified separately. Fruit was destemmed to open fermenters, with cap management via hand plunging or pump overs two to four times daily to optimise colour and flavour extraction, reduced to once daily as fermentation neared completion. Matured for nine months in a combination of French oak puncheons (40%) and stainless steel. Following malolactic fermentation, extended lees contact was employed to build texture and complexity prior to final selection, racking and blending.

