

CHOOK BLOCK

From Wirra Wirra's own biodynamically farmed Chook Block Vineyard planted in 1960, there comes from time to time very small parcels of exceptionally intense, high quality fruit. In the very best years this fruit is vinified separately to create wines of unique interest, they are released in tiny quantities under this simple and unpretentious label... Chook Block. Initially crafted from the great 1998 vintage, Chook Block takes its name from one of Greg Trott's original broiler chicken sheds, adjacent to the vineyard itself. To date we have produced nine acclaimed vintages – 1998, 2002, 2006, 2010, 2014, 2016, 2017 and 2018 - with the 2019 vintage due to be released in September 2022.



Vintage Region Sub Region

2019 McLaren Vale McLaren Sandhills

Grape Variety

Shiraz (100%)

Colour

Brooding purple and black at the centre, the wine stays remarkably dark before hitting a clean scarlet edge.

Bouquet

Layers of dark plum, mulberry and liquorice are seasoned with cedar, cinnamon, and toasted oak spice. Earthy, fruitful, and rich, the bouquet is generous and complex.

Palate

While the vineyard fruit shows its own natural and highly individual shape, the palate remains completely serious in structure and style. The dark, concentrated fruit rides a wave of grippy, rolling tannins, speaking of long warm days on deep sandy soils.

Drink

From an elite vineyard block in the prime of its maturity, and the strong 2019 vintage, cellaring potential is a given. Drink in its youth from four years and through to 25 years of age.

Food Match

Lamb rump with vanilla-braised chicory and sorrel pesto.

Vineyards

Wirra Wirra hand picks the fruit for our Chook Block Shiraz from our single Chook Block vineyard which was planted in 1960. The soil type is bleached sand topsoil over subsurface sandy loam with red brown impervious clay and patches of limestone.

Oak Maturation

Selected French oak barriques, 40% new, for 20 months.

Vinification

Harvested at optimal tannin and flavour ripeness. Ferment was initiated after a brief cold soak. The ferment was tasted twice daily to determine the level of hand plunging and maceration required during fermentation. 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 individually chosen barrels before completing malolactic fermentation. Following MLF, and every four months thereafter, the wine was racked and returned. Prior to bottling, the wine was lightly egg white fined and filtered in a single pass.

Technical Details

pH 3.4 T.A. 7.2g/L ALC 14.5%

Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

Paul T Smith

05/07/2022

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

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