



PRODUCER PROFILE

Estate owned by: R.G. & R.T. Trott
Winemaker: Paul Smith, Tom Ravech &
Kelly Wellington
Total acreage under vine: 126
Estate founded: 1969
Region: McLaren Vale
Country: Australia

Wirra Wirra Catapult Shiraz 2015

WINE DESCRIPTION

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. Classic McLaren Vale shiraz with a touch of viognier – just for something different. Just like Trotty.

WINE PRODUCTION

The majority of the shiraz picking for the 2015 Catapult took place in mid to late March with a select viognier parcel also harvested at this time. The white viognier fruit grapes (1%) were crushed, de-stemmed and cold soaked with the shiraz fruit for a 2 to 3 day period to extract the maximum colour and flavour without the influence of alcohol. Each ferment was tasted daily by the winemakers to monitor the level of extraction through the fermentation period. Once the desired level of colour, flavour and tannin from the fruit was extracted for the Catapult Shiraz style the fermentation was pressed to French barriques and hogshead barrels. Once Malolactic fermentation was completed in barrel the wines were racked and returned and spent a total of 12 months in oak. The Catapult style is bright and juicy with silky textural tannins and plump fruit. The Viognier plays a minor supporting role to the style that is juicy, bright and utterly drinkable McLaren Vale Shiraz.

TASTING NOTES

Vivid red with brilliant purple edge. Bouquet of fragrant cherry, wild strawberry and raspberry fruits leap from the glass. The fresh fruits are laced with violets and musk, as well as clove and aniseed. Palate is of bright red and blue fruits provide a succulent and composed palate which is supported by fine silky tannins. The result is a lovely fragrant, fresh and slightly more elegant expression of McLaren Vale Shiraz.

FOOD PAIRING

Spiced braised duck with bok choy.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards from McLaren Vale
Soil composition:	Sandy loams to heavy clays with limestone and ironstone bases
Elevation:	820- 1049 feet feet
Yield/acre:	3 tonnes/acre tons
Average Vine Age:	25
Harvest time:	late Feb to March
First vintage of this wine:	2005

WINEMAKING & AGING

Varietal composition:	99% Shiraz, 1% Viognier
Fermentation container:	10t static fermenters
Length of alcoholic fermentation:	16 days
Malolactic fermentation:	Yes
Fining agent:	Vegetarian
Type of aging container:	Hogsheads and Puncheons
Type of oak:	French