1894

When the late Greg Trott christened a flat, barren landscape at the front of our winery 'Scrubby Rise', he started a theme that things aren't always as they seem at Wirra Wirra. As one might call a redhead 'Bluey' or a tall man 'Shorty', Trott drew on tradition Aussie humour to make the point that we shouldn't take life too seriously. Be dedicated to your task in life he said, but everything else should be fun. That's a philosophy we aspire to at Wirra Wirra, as we raise a glass of this classic Adelaide Hills Chardonnay.



Vintage

2021

Region

Adelaide Hills

Grape Variety

Chardonnay 100%

Colour

Pale green straw.

Bouquet

A fresh nose of bright grapefruit and lemon pith with white peach, flinty notes, and a hint of savoury oak.

Palate

There is a burst of juicy citrus with oak ferment and lees characters adding savoury complexity. This is a vibrant and deliciously textured expression of cool climate Chardonnay.

Drink

Drink now and over the next two years.

Food Match

Tommy Ruff fillets with a tomato, olive and rocket salad.

Vinification

Once optimal ripeness was achieved, fruit was picked at night then crushed and destemmed to the air bag press. Pressings were separated from the free run. All juices cold settled for 4 - 7 days after which the clear juice was racked off settling solids and fermentation initiated. Most of the vinification was completed in stainless steel tank where relatively cold and consistent fermentation took place over 15 days. A small portion was fermented in seasoned French oak. Once the ferment was completely dry and settled, the wine was blended, stabilised and lightly fined prior to filtration and bottling.

Technical Details Winemakers

pH 3.33 T.A. 6.5g/L ALC 12.5% Paul Smith, Tom Ravech and Grace Wang.



