

Planted in 1972, the Scrubby Rise vineyards at Wirra Wirra sit on ancient rocks more than 100,000 years old. The fact that they are totally flat and contain no “scrub” or bush whatsoever was of more interest to the late Greg Trott, who gave them their dubious name. As one might call a redhead “Bluey” or a tall man “Shorty”, Trott drew on traditional Aussie humour to make the point that we shouldn’t take life too seriously. Be dedicated to your task 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 McLaren Vale shiraz.



## Vintage

2017

## Region

McLaren Vale

## Grape Variety

Shiraz 100%

## Colour

Deep plum with a crimson hue.

## Bouquet

Lifted fruits of raspberry, plum, mulberry and blackberry. The rich fruits are mixed with dried herbs with a violet lift.

## Palate

The palate is bright and juicy with plum and dark berry fruits. The rich, succulent fruit is framed by fine tannins providing a wine of lovely weight and balance.

## Drink

Drink now but will reward careful cellaring for up to 6 years.

## Food Match

Braised veal with gnocchi, a vegetable medley and red wine jus.

## Vinification

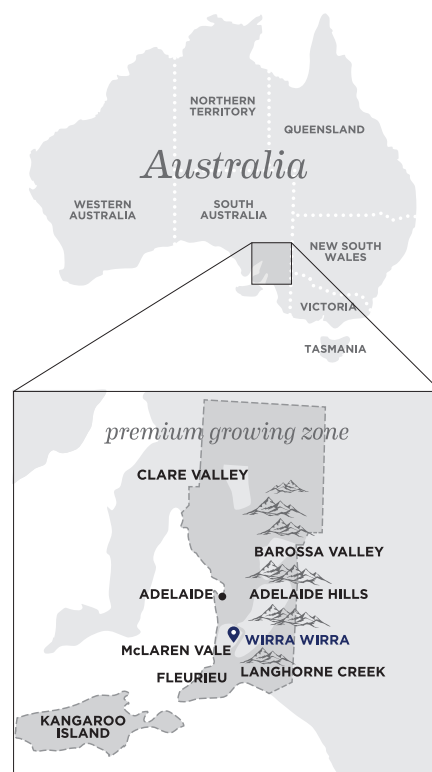
Individual vineyard parcels were crushed and destemmed to stainless static red fermenters and pumped over daily, dependent upon levels of colour, flavour and tannin extraction. Once the desired levels were extracted, the ferment was pressed, with fermentation completed in stainless steel tanks prior to malo-lactic fermentation in seasoned American and French oak.

## Technical Details

3.56 pH 6.2 T.A. g/L 14.5 ALC %

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington



*Paul T Smith*  
03/10/2018

WIRRA WIRRA

## WIRRA WIRRA VINEYARDS

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