

SCRUBBY RISE

THE NAME SCRUBBY RISE COMES FROM THE VINEYARD LOCATED AT THE FRONT OF OUR CENTURY OLD IRONSTONE CELLARS, ITS RICH SOILS PROVIDING SOME OF OUR BEST FRUIT EVERY SEASON. THAT THE SCRUBBY RISE VINEYARD IS ACTUALLY FLAT AND BEREFT OF SCRUB HAS NEVER BOTHERED US PARTICULARLY. NOR SHOULD IT WORRY YOU.



VINTAGE

2010

REGION

Fleurieu & McLaren Vale

GRAPE VARIETIES

Sauvignon Blanc (55%), Semillon (30%), Viognier (15%)

COLOUR

Pale straw with green tinges.

BOUQUET

Lifted fresh leaf notes, complemented by tropical hints, melon and lime juice.

PALATE

Bright and lively, the palate launches with lemon zest, peach and apricots with hints of passionfruit and tropical fruit notes lingering soft mouthwatering acid leads to a long and textural finish.

DRINK

Drink young while young and zesty.

FOOD MATCH

Fresh asparagus and field pea risotto, with freshly grated gruyere.

VINEYARDS

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale and Fleurieu growers. The blend of individual vineyards and sub-regional characteristics is the key to the Scrubby Rise Sauvignon Blanc Semillon Viognier.

OAK MATURATION

Less than 10% of the blend was matured in oak.

VINIFICATION

Picked whilst still displaying fresh leafy & grassy notes for the Sauvignon Blanc & Semillon. The Viognier was allowed to fully ripen to develop rich flavours of nectarine & apricot. Grapes were destemmed, crushed & chilled to 5 degrees to the airbag press. The wine was then pressed keeping the free run and pressing juice separate in stainless steel fermenters. Juice is cold settled below 5 degrees for a week and is then racked from gross lees, the juice is warmed to 17 degrees and inoculated with yeast which begins the fermentation process. Once ferment is completely dry the wine is then chilled. A portion of the Viognier & Sauvignon Blanc was run to oak mid way thru fermentation into French oak barriques to aid in palate texture and to enhance complexity.

TECHNICAL DETAILS

pH 3.3 TA 6.2 g/L ALC 12.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - A.B.N. 51 007 692 122
McMurtrie Road, P.O. Box 145, McLaren Vale SA 5171
Ph: +61 (0)8 8323 8414 - Fax: +61 (0)8 8323 8596

www.wirrawirra.com