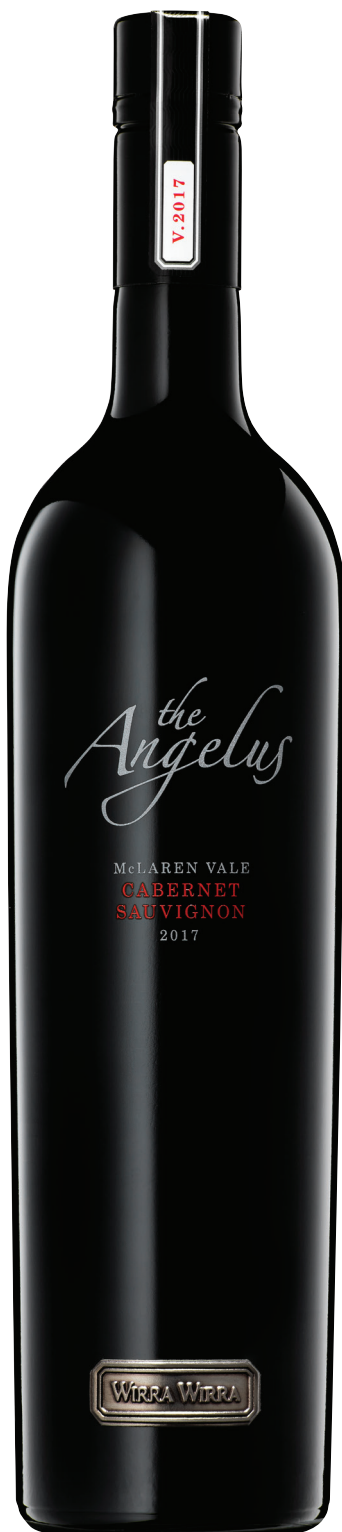


THE ANGELUS

The 3 tonne Angelus bell that sits proudly atop our cellars is rung to announce the start and finish of each vintage in McLaren Vale and for other suitable celebrations. For generations it rung out thrice daily from the Jesuit Church at Norwood at, 6am, midday and 6pm, calling the faithful to joyful prayer. In honour of that tradition, the name 'The Angelus' is reserved for only exceptional parcels of cabernet sauvignon which are selected and vinified at Wirra Wirra.



Vintage

2017

Region

McLaren Vale

Sub Region

Onkaparinga Hills, Blewitt Springs

Grape Variety

Cabernet Sauvignon (100%)

Colour

Deep crimson and mahogany with great clarity at the rim.

Bouquet

The nose displays classic red and blackcurrant fruits, tobacco leaf, choc mint with stylish touches of seasoned cedar and leather.

Palate

A lovely weighted palate with a ripe core of cassis and plum, tightly knit with fresh cedar and balanced on a spine of fine, powdery tannins.

Drink

Can be enjoyed upon release, but will live for 20+ years with careful cellaring.

Food Match

Slow roasted lamb shoulder, sweet potato mash, parsnip chips and orange gremolata.

Vineyards

Wirra Wirra sources fruit from a combination of owned vineyards and premium McLaren Vale growers. The blend of individual vineyard and sub-regional characteristics is the key to the resulting style.

Blended from a combination of mature McLaren Vale vineyard sites - typically low in vigour, producing modest yields of intense fruit. Soils range from slatey clay loam on the ancient rocks and deep sands over ironstone.

Oak Maturation

Wine from each block was individually assessed for barrel selection and matured for an average of seventeen months in French Bordeaux barriques prior to blending. New oak consisted of 30% of the blend, the balance matured in a combination of seasoned barriques up to four years of age.

Vinification

Individual vineyard parcels were picked separately at a point of optimal flavour ripeness and freshness. Each two-tonne open 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, with a level of texture and complexity that best expressed the individual vineyard/fruit character, ferments were basket pressed. After pressing and a brief settling period in tank, each wine was transferred to a tailored selection of French oak before completing malolactic fermentation. Following MLF, and several times thereafter, the wines were racked and returned. At the end of this program, barrels were selected from the most outstanding vineyard parcels, blended and filtered with a single pass before going to bottle.

Technical Details

pH 3.53 T.A. 6.4g/L ALC 14.25%

Winemakers

Paul Smith, Tom Ravech, Kelly Wellington and Gonzalo Sanchez

Paul T Smith
15/07/2020

WIRRA WIRRA

WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - ABN 51 007 692 122
McMurtrie Road, PO Box 145, McLaren Vale SA 5171
P: +61 (0)8 8323 8414 - F: +61 (0)8 8323 8596
www.wirrawirra.com