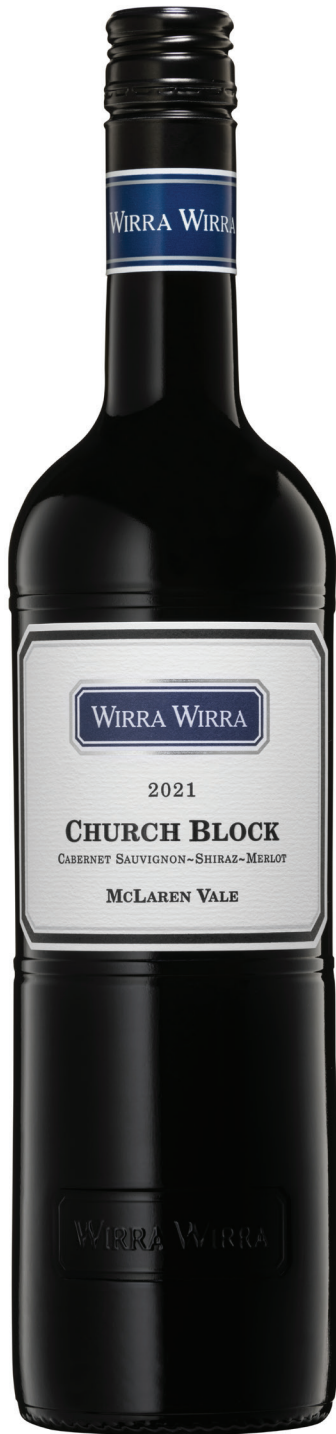


CHURCH BLOCK

Church Block was the first wine the late Greg Trott produced under the Wirra Wirra label back in 1972. He took the name from one of the original vineyards, which runs next to the small Bethany Church (est. 1854) across the road from Wirra Wirra's century old ironstone cellars. Over five decades, the Church Block label has become an Australian favourite.



Vintage

2021

Region

McLaren Vale

Grape Varieties

Cabernet Sauvignon (50%) Shiraz (41%) Merlot (9%)

Colour

Bright, polished garnet with crimson.

Bouquet

Sweet and fragrant red currants, dark cherries and blackberries sit comfortably with aromas of dark chocolate, cinnamon and nutmeg. Rosemary and autumn leaf characters bring a savoury element, as do barrel influences of vanilla pod, cedar, and toasted oak.

Palate

Blood plums, cranberry and liquorice combine with polished tannins to give a supple, even mouthfeel with a fine-grained finish. A vibrant line runs the length of the palate, balanced by richer elements as of roasted meats, burnt butter and sage. This classic example of the blend achieves harmony and easy approachability.

Drink

From release and over the next 15 years.

Food Match

Barbequed lamb loin chops, or grilled cauliflower steaks with lemon, garlic and parsley.

Vineyards

Wirra Wirra sources fruit from a selection of grower vineyards across McLaren Vale, including our own blocks adjacent to the winery.

Oak Maturation

Combination of French (70%) and American oak (30%) barriques and hogsheads of which 10% is new.

Vinification

Fruit was gently crushed and destemmed en route to fermenter. Early temperatures were maintained at 20-22°C, rising to 25-28°C at peak of ferment. In general, ferments were pumped over two to four times daily to assist flavour and colour extraction, as well as spreading heat through the cap and body of the ferment. Nearing completion and having achieved the desired flavour and tannin extraction, pump-overs were reduced to once or twice daily to keep the cap moist. Close to dryness, wine was drained from the fermenter and the remaining skins were pressed via tank or basket press. Wines completed their secondary malolactic fermentation in tank or barrel, with oak selection and maturation times tailored to each wine and grape varietal – parcels showing a more powerful structure receiving a longer maturation time in oak before blending.

Technical Details

pH 3.5 T.A. 6.4g/L ALC 14.5%

Winemakers

Emma Wood, Tom Ravech, Kelly Wellington and Grace Wang.



WIRRA WIRRA VINEYARDS

McMurtrie Road, (PO Box 145), McLaren Vale SA 5171 | P: +61 (0)8 8323 8414
www.wirrawirra.com info@wirra.com.au

Emma Wood

01/11/22