



## 2006 Church Block

WIRRA WIRRA

The name 'Church Block' refers to one of Greg Trott's original vineyards, which lies next to the small Bethany Church, 4 kilometres from the township of McLaren Vale. Built in 1894, it is situated at the centre of the McLaren Vale wine region. 'Church Block' is a wood matured dry red, blended consistently to a medium weight. It has a fruit driven style, with a distinct soft tannin finish. The 2006 Church Block is the traditional blend of Cabernet Sauvignon, Shiraz and Merlot. The exact percentages of each variety change from year to year to maintain Church Block's consistent style and quality. This release displays all the hallmarks of the well-established 'Church Block' style, in that it is approachable early in life, yet will undoubtedly benefit from further bottle maturation.

|                  |                                                                                                                                                                                                                              |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Winemakers:      | Samantha Connew and Alexia Roberts                                                                                                                                                                                           |
| Grape Variety:   | Cabernet Sauvignon (50%), Shiraz (30%) and Merlot (20%)                                                                                                                                                                      |
| Region:          | All fruit was sourced from various vineyards in the McLaren Vale region.                                                                                                                                                     |
| Oak Maturation:  | Wine was matured in 70% French and 30% American oak barrels for 18 months prior to bottling. New oak consisted of 15% of the final blend.                                                                                    |
| Colour:          | Deep plum with brick red hues                                                                                                                                                                                                |
| Bouquet:         | Lifted aromas of fresh berry fruit, particularly mulberry, blackberry and raspberry, with hints of liquorice, cinnamon and juniper berries adding complexity.                                                                |
| Palate:          | Succulent red berry fruits and ripe plums layer the palate and are balanced with subtle oak characters and velvety tannins. The wine has generous fruit weight, intensity and length, a true reflection of the 2006 vintage. |
| Technical Notes: | pH 3.46, TA 6.3g/L, alcohol 14.9%                                                                                                                                                                                            |
| Serve:           | Rabbit and marinated pork pie with boiled broad beans                                                                                                                                                                        |