

# THE 12<sup>TH</sup> MAN

Our late founder Greg Trott, saw the game of cricket as the most noble of pursuits. As a youth, he even built his own concrete pitch at the family farm to emulate his heroes. Trott envisaged wearing the famous baggy green cap of the Australian team - if only to carry the drinks as 12<sup>th</sup> man. And if the drinks tray sported our Adelaide Hills chardonnay, Trott would have been warmly welcomed at any cricket fixture.



## Vintage

2017

## Region

Adelaide Hills

## Sub Region

Lenswood and Lobethal

## Grape Variety

Chardonnay (100%)

## Colour

Vibrant gold with a green tinge.

## Bouquet

Fresh white peach and nectarine aromatics are complemented by notes of brioche and lemon curd. Freshly roasted nuts and a little flintiness alongside some biscuity, charry oak character add complexity.

## Palate

Bright nectarine and freshly squeezed lemons run the length of the palate. Primary fruit is supported by toasted cedar and cinnamon, with a lovely fine, creamy texture from time on lees in barrel.

## Drink

5 - 7 years for optimal drinking.

## Food Match

School prawns with paprika and lime.

## Oak Maturation

100% oak matured for 9 months in a combination of 25% new oak with the balance matured in one, two and three year old French Burgundian coopered oak. Coopers of choice in 2017 were Mercurey and Siruge.

## Vinification

Grapes were handpicked and whole bunch pressed with the free run component of the juice run to French oak for natural fermentation from indigenous yeast (wild-ferment). All barrels were tasted weekly with lees stirring introduced to add complexity to the wine and partial malo-lactic fermentation encouraged. Barrels were sulphured on lees at various stages through maturation to capture fruit brightness.

## Technical Details

pH 3.18

T.A. 7.9g/L

RS 1.2g/L (dry)

ALC 12.9%

## Winemakers

Paul Smith, Tom Ravech and Kelly Wellington

*Paul T Smith*  
29/01/2018



## WIRRA WIRRA VINEYARDS

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