

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

2023

REGION

McLaren Vale

GRAPE VARIETIES

Cabernet Sauvignon (54%),
Shiraz (38%), Merlot (8%)

COLOUR

Deep purple with bright ruby hue.

BOUQUET

Expressive and inviting, with dark berry notes of blackberry and Satsuma plum layered with savoury hints of thyme, five-spice and star anise. Subtle undertones of graphite and roasted coffee adding depth.

PALATE

Ripe blackberry and Elephant Heart plum burst with juiciness and freshness, balanced by savoury notes of prosciutto and dry herbs. Grainy, even tannins carry through to a long, refined finish, highlighting the harmony of the blend.

FOOD MATCH

Portuguese stewed beef with potatoes, roasted capsicum and greens.

DRINK

From release and over the next 15 years.

VINEYARDS

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

OAK MATURATION

Blend parcels were matured for an average of 12 months using a combination of new and seasoned French and American oak.

TECHNICAL DETAILS

pH 3.63 T.A. 6.1g/L ALC 14.5%

WINEMAKERS

Emma Wood, Kelly Wellington and Grace Wang.

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.

