

WIRRA WIRRA

HIDING CHAMPION SAUVIGNON BLANC

Greg Trott, founder of Wirra Wirra, was a ‘wanderer’. A simple run to the local shops might evolve into an interstate luncheon. He would return a day or so later, bemused by the fuss. Although one ‘unplanned’ visit to the UK was a stretch, even by his standards. Over time we accepted that Trotty was in training to become the Olympic hiding champion and it became part of the life at Wirra Wirra.

VINTAGE

2025

REGION

Adelaide Hills

GRAPE VARIETIES

Sauvignon Blanc

COLOUR

Bright lemon-green.

BOUQUET

Lifted zesty aromas of star fruit, feijoa, gardenia, grapefruit, snow pea and nashi pear.

PALATE

Flavours of mandarin and freshly squeezed citrus, red-fleshed guava, with hints of white florals and crunchy pea shoots. Charmingly vibrant, long and refreshingly saline with minerality adding length.

FOOD MATCH

Goat's cheese and asparagus tart.

DRINK

Enjoy fresh on release and over the next two years.

VINEYARDS

Wirra Wirra sources all white varieties from the cool climate Adelaide Hills region.

The Hiding Champion 2025 was sourced from vineyards in Lobethal, Piccadilly Valley and Lenswood.

TECHNICAL DETAILS

pH 3.09 T.A. 7.0g/L ALC 13.0%

WINEMAKERS

Emma Wood, Kelly Wellington and Grace Wang.

VINIFICATION

Handpicked and machine harvested grapes were destemmed, crushed and cooled during transfer to the airbag press. The juice was then pressed into stainless steel tanks, keeping the free run and pressings separate. Juice was cold settled for around five days then racked from gross juice lees. The free-run parcels were warmed and inoculated with yeast to begin fermentation.

Fermentation temperatures were kept low to maintain pristine aromatics. Once fermentations were dry the wines were chilled and stabilised prior to blending, filtration and bottling.

