



THE **BIG RED** WINE BOOK 2009

CAMPBELL MATTINSON & GARY WALSH



“Samantha Connew is the chief winemaker at Wirra Wirra and, truth is she’s among the best in the world at what she does.”

95 PTS **2006 RSW SHIRAZ**

“Full-on. This is a wine of major impact: it’s drenched in chocolatey, cakey, blackberried flavour, its tannin and acid equal to the task. A strong wine. You take a swig and a boom of dark flavour erupts in your mouth, its trails of coffeed oak sinking straight into its inky depths.”

93 PTS **2007 WOOHENG SHIRAZ**

“This is a big, juicy hit of dark-berried flavour. Talk about take no prisoners. However, it’s chains of tannin elevate it beyond ‘fruit-bomb’ status. Blackberry, tar, coal, chocolate and hay, its heart rich and smooth and its structure firm. Indeed, there is a lot of grip here, and a lot of flavour – on a cold night, it would taste superb.”

92 PTS **2007 CATAPULT SHIRAZ VIOGNIER**

“The 2006 version was one of the great finds of last year, and this is nearly as good. It may be hard to track down, though – best bet is to contact the cellar door. The wine is super-smooth. It slinks across your tongue like a black cat, its dark flavours brimming with life. Blackberries, kirsch, spice and toasty oak, the viognier adding texture more than flavour. It’s a pretty wine made to be served at the dinner table – to impress people.”

89 PTS **2007 SCRUBBY RISE SHIRAZ CABERNET SAUVIGNON PETIT VERDOT**

“It’s a reliable performer and it’s good again in this version. It smells of raspberry pudding and fresh blackberries; in fact, that’s about it. There’s no real sign of oak and barely anything that you’d call complex, but it’s bright and straight and honest, and it drinks real well. Priced to clear!”

87 PTS **2007 CHURCH BLOCK CABERNET SAUVIGNON SHIRAZ MERLOT**

“...It’s a pleasant bistro red”.... “It has nice structure and good weight and , hey, it drinks very nicely, and we’re both in agreement on that – but we’d just like to have a bit more stuffing, especially given the price. Red and blueberries, spring flowers, nuts and mint.”