

VINO FINO

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WIRRA WIRRA CHURCH BLOCK CABERNET SAUVIGNON / SHIRAZ / MERLOT 2022



\$20.99

At this price, you don't get much better



Product Code:	6755	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	McLaren Vale	Alcohol:	14.5%
Style:	Red	Grape:	51% Cabernet Sauvignon, 42% Shiraz, 7% Merlot
Variety:	Cabernet / Merlot Blend		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"Celebrating 50 years of Church Block. 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.

Classic blackberry, leaf and briar of Cabernet Sauvignon are closely pursued by opulent plums and wild herbs of Shiraz and Merlot. Five spice, dark chocolate and ripe mixed berries underpin the varietal cascade. Hallmarks of a timeless Church Block. A wealth of cassis, plums and black cherries are tethered to the palate with smartly ripened tannin. Dense, plush and balanced with a lovely core of ripe fruit, this wine is effortless in its harmony and energy.

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

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oak."

93/100 Ned Goodwin MW, JamesSuckling.com, February 2024 (2022 Vintage)

"A vintage that marks an incoming winemaker and a culling of lesser quality fruit. Cabernet and shiraz, the Aussie archetype. Consummate, medium-bodied and savoury, with better tannin management than what I recall of past vintages. Bay leaves, currants and iodine, with licorice tannins serving as gentle directives to good, supple length. An everyday claret for the sophisticate, with a strong maritime feel."

92/100 Ray Jordan, WinePilot.com, October 2024 (2022 Vintage)

"A wine that marks 50 years since Greg Trott produced the first Church Block back in 1972. Smooth dark chocolate laced plummy fruit on the nose with a slightly spicy white peppery lift. The palate is supple and smooth with its medium body delivering through to a sustained finish. It's such a friendly and approachable wine, just as Trott intended."

92/100 Campbell Mattinson, The Wine Front, October 2024 (2022 Vintage)

"This release of Wirra Wirra Church Block is on song and in form. It has plenty of flesh and fruit but it's also firm and dry. It tastes of boysenberry, redcurrant, saltbush and dried herbs, with a gently ferrous-like element running throughout. It's lovely to drink; solid but supple."

91/100 Marcus Ellis, James Halliday's Wine Companion, February 2024 (2022 Vintage)

"A blend of cabernet sauvignon, shiraz and merlot, 51/42/7%. The Wirra Wirra worker bee, this does what Church Block typically does: deliver ample flavour and fruit plushness but with a measure of structure and freshness that makes it a great all-rounder, a friend to many foods and weighted to invite a second glass. Brambly red fruits, leafiness, cracked pepper, dark berry notes, a sweet-fruited mid-palate, and a nice grip to close. It's a fine release."

91/00 Angus Hughson, Vinous, July 2023 (2022 Vintage)

"The Church Block is upping its game in 2022 with the addition of superstar winemaker Emma Wood. It delivers generous layers of fruit, leafy lifted blackcurrants showing Cabernet origins brightly, with chocolate-berry and old oak in strong support. Excellent power for the price, more berry with gravel and graphite underpinned by a solid core of tannins. The structure is surprisingly strong for a wine at this price, so it's a bargain for the cellar."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch