



Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.

VARIETAL

Cabernet Sauvignon

REGION

McLaren Vale

BARREL AGEING

12 months in new, 2nd and 3rd use French oak

TECHNICAL

Alcohol - 14.5%

pH - 3.60

Residual Sugar - <0.7g/L

Total Acidity - 6.2g/L

CELLAR POTENTIAL

2029

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2019 CABERNET SAUVIGNON

MCLAREN VALE

VINEYARD & VINTAGE

Sourced from three vineyards across McLaren Vale this wine truly gives the essence of how good Cabernet Sauvignon can be in this region when grown on carefully selected sites. 22 kilometres to the south of our Cellar Door on Chalk Hill Road in the loam and slate encrusted Sellicks Hill overlooking Gulf St Vincent sits our primary Cabernet vineyard which provides fantastic depth and structure. Heading back towards McLaren Vale just to the north of the township of Willunga sits our second vineyard. This cooler, south facing slope has loam over chalk and provides richness and finesse and finally our vineyard in Blewitt Springs in the north of the region is planted in sandy soils and gives elegance and length.

McLaren Vale fared well in a very challenging vintage, mainly thanks to the moderating influence of Gulf St Vincent, reliable spring rainfall and the use of both recycled and underground water to help the vineyards cope with the warm, dry condition to the end of harvest. 2019 vintage had two extreme weather events that caused reduced yield. The first was a hailstorm in November which damaged some fruit. The second was the hottest day in 10 years when the mercury peaked at just over 46.6°C pm January 24th – only vineyards with good canopies and subsurface moisture were able to cope – thankfully ours had both. Harvest began in the first week of March and with lower tonnages was completed in just 4 weeks. Quality is exceptional, we just wished there was quantity with yields down by up to 25%.

WINEMAKING

Cabernet Sauvignon has small berries and thick skins so care needs to be taken to avoid extracting too much tannin. We keep our different vineyard parcels separate during the entire winemaking process. This allows us maximum flexibility in enticing the best flavours and characters from the grapes and when putting the final blends together. The bunches are gently destemmed allowing a large percentage of whole, unbroken berries to be present. Cold soaking at 10°C releases soft tannins and colour prior to inoculation with a specially selected yeast strain that steadily warms the ferment to 25°C where it is held until dry with pump overs occurring daily.

TASTING NOTE

This McLaren Vale Cabernet Sauvignon displays both elegance and power with an intense deep inky colour with vibrant purple hues. Dark chocolate and mint aromas with a hint of sandalwood. Blackcurrant and bell pepper are apparent on the palate. The tannins are soft and full with a lengthy finish highlighted by a hint of mint and sophisticated French oak.