



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

Grenache 50%
Shiraz 26%
Mourvèdre 24%

REGION

McLaren Vale

BARREL AGEING

20 months in large French oak vats, puncheons and hogsheads

TECHNICAL

Alcohol - 14.5%
pH - 3.58
Residual Sugar - 1.4g/L
Total Acidity - 5.9g/L

CELLAR POTENTIAL

2030

WINEMAKERS

Tony Ingle and Paul Kernich

Vegan Friendly



FAMILY CREST

2019 GRENACHE SHIRAZ MOURVÈDRE

McLAREN VALE

VINEYARD & VINTAGE

The Grenache Shiraz Mourvèdre is crafted from Grenache from old vines growing in the sandy soils of Blewitt Springs in the centre of McLaren Vale, Shiraz from the exposed slate and quartz slopes high in the windswept Sellicks Hills, and Mourvèdre from the loam soils of the more protected Sellicks Foothills to the south.

The perfume of Blewitt Springs contrasts and combines with the spice and pepper of the southerly Sellicks vineyards.

The proximity of the Gulf St Vincent, site of glorious beaches and fishing embraced by the McLaren Vale wine community, provided an much needed moderating influence during the 2018/19 growing season. Spring rainfall was below average 142mm vs 172 mm and there was little summer rain. We also experienced Two significant weather events, the first a severe hailstorm in November, the second a heatwave in late January significantly impacted vineyards in the region with yields reduced and harvest furious and fleet, starting late February and finishing in the middle of March. With good planning our winemaking and vineyard teams performed exceptionally well and the wines produced are of high quality, especially from the old well managed vineyards in Blewit Springs, and those with benefit from the influence of the Gulf further south at Sellicks.

WINEMAKING

Each variety was hand picked separately when at peak ripeness, transported to our winery where it was cooled to 5°C and then hand sorted before being fermented according to taste and terroir. Basket pressed and then allowed to mature in 2nd and 3rd use French oak puncheons before the final stage of blending and then resting for 12 months in large French oak vats, before bottling.

TASTING NOTE

Bright garnet red with purple hues. Cherry and damson plum, star anise and pepper on the nose. Cherry Fraises and plum on the palate with a silky texture.