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

FAMILY CREST

2022 SHIRAZ

McLAREN VALE

VARIETAL
Shiraz

REGION
McLaren Vale

BARREL AGEING
12-14 months in French Puncheons and Hogsheads

TECHNICAL
Alcohol - 14.5%
pH - 3.61
Residual Sugar - <2 g/L
Total Acidity - 6.1 g/L

CELLAR POTENTIAL
2030

WINEMAKER
Tony Ingle

Vegan Friendly

VINEYARD & VINTAGE

The 'mediterranean' influenced climate of McLaren Vale and ancient soils provide the ideal conditions to grow premium Shiraz.

Grapes were sourced from a careful selection of low interventionist vineyards across the stunning McLaren Vale region. From Blewitt Springs and Seaview in the North through Willunga and on to Sellicks Hill in the South. This range of sites vary greatly in soil, aspect and age of vine to create a wine of complexity that reflects the true, rich character of McLaren Vale Shiraz.

Good winter and early spring rains were followed by a generally dry and temperate growing season. Mild conditions during flowering, particularly for the later ripening varieties, resulted in good fruit set. Canopies developed well and were balanced with yields sitting around the long-term average. We started harvest in early February and finished mid-April. Slow and steady ripening, without excessive heat events, resulted in superb varietal fruit intensity with balanced natural acidity and fine tannin structures. The grapes arrived at the winery in a steady manner allowing us the time to carefully craft each wine in an unhurried way. The 2022 McLaren Vale vintage was simply outstanding and the resulting wines a joy to craft.

WINEMAKING

The Vintage House is the oldest part of our winery. Here the grapes were crushed into 70 year old open concrete vats where the fermentation is initiated by the indigenous "wild" yeasts found on the grape skins. Careful pump overs, punchdowns and short post fermentation maceration. The finished ferments were pressed separately using a restored wooden basket press and allowed to mature in new and aged French oak puncheons and hogsheads for 12-14 months before the final fun stage of assemblage and blending.

The resultant wine is a synergistic sum of the various components and has been gently crafted without the use of any animal products.

TASTING NOTE

Deep purple with magenta hues. Dark cherry, rich chocolate and spice aromas predominate. Intense chocolate and liquorice characters fill the mouth whilst lingering tannins leave you longing for more.