

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## STUDIO *Series*

### 2020 MERLOT

SOUTH AUSTRALIA



#### VINEYARD

The grapes for this wine were sourced from the Angove family's own vineyards and premium growers in the region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, the our Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

#### WINEMAKING

The grapes were picked at night to make sure that they were as cool as possible. Crushed to modern rotary and sweeparm fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins around 1 week later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling on the Angove Family Estate.

#### TASTING NOTES

COLOUR	Deep red with purple hues.
AROMA	This voluptuous wine abounds in enticing aromas of cherry and blackcurrant with herbal undertones.
FLAVOUR	The medium to full palate is well balanced with red and dark berry fruits, good length and a soft, rounded finish.
CELLAR POTENTIAL	3 Years.

#### HAVE IT WITH ...

Pasta dishes with tomato-based sauces, especially with pancetta/bacon or mushrooms.