



WILD OLIVE

2019 SHIRAZ McLAREN VALE

VINEYARD

Sustainable organic management of our vineyards includes under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs. This ensures vines with greater balance, fruit flavour concentration and better overall vineyard biodiversity and health.

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 on January 24th – only vineyards with good canopies and subsurface moisture were able to cope – thankfully ours had both and we harvested the small crop in early March.

The 2019 Wild Olive Shiraz grapes were hand picked from our Warboys Organic Vineyard and a long term grower. Warboys provides the powerful base for the wine with the growers fruit contributing elegance and finesse.

WINEMAKING

This hand crafted wine has been made in the Angove small batch winery. After being gently destemmed, the largely whole berries were cold soaked for three days before being allowed to slowly warm with the fermentation initiated by the wild yeast of the winery and then pumped over twice daily to coax colour, flavour and tannin. Once dry the finished ferment was basket pressed with the free run and pressing fraction kept separate. Maturation for 12 month in seasoned French oak preceded a careful barrel selection and blending process with minimal fining and filtration prior to bottling.

TASTING NOTES

COLOUR	Intense brooding purple.
AROMA	Blackberry and satsuma plum followed by peppery spice.
FLAVOUR	Cherry, blackberry, liquorice and clove with deft oak and a hint of pepper.
CELLAR POTENTIAL	3-5 Years.

HAVE IT WITH ...

A perfect match to French inspired food such as organic Beef Bourguignon.

Certified Organic
Vegan Friendly
Minimal Preservatives

