

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

Studio
SERIES

2019 SHIRAZ
SOUTH AUSTRALIA



VINEYARD

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

Vintage 2019 started normally following a dry, yet cool, uneventful spring. As harvest progressed this changed and an unprecedented heatwave in early January caused the vines to shut down for a couple of weeks. With decades of experience in the region our vineyard team was well prepared and provided the vines with adequate water prior to this, ensuring healthy full canopies and fruit that was unaffected by this extreme weather event. As the weather moderated into February the vines awoke from their slumber and ripened the fruit to perfection.

WINEMAKING

The grapes were picked at night to make sure that they were as cool as possible. Following crushing the grapes were then allowed to macerate for 2 days before inoculation and fermentation. They were pressed 7 days later and allowed to go through malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling on the Angove Family Estate.

TASTING NOTES

COLOUR	This wine is dark red in colour, with intense purple hues.
AROMA	Rich berry and plum fruit aromas with notes of spice and pepper dominate the nose.
FLAVOUR	On the palate ripe blackberries and plums precede fine soft smooth tannins and a good length of fruit. Some vanillin and toast characters provide a well balanced finish.
CELLAR POTENTIAL	3 Years.

HAVE IT WITH ...

This wine is perfectly suited to a slow cooked beef and vegetable curry.