

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## STUDIO *Series*

**2020 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.

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. 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.