



ANGOVE  
McLAREN VALE

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

VARIETAL

Grenache

REGION

McLaren Vale

BARREL AGEING

Ten months in French oak puncheons

TECHNICAL

Alcohol – 14.5%

pH – 3.46

Residual Sugar – <2.0 g/L

Total Acidity – 6.0 g/L

CELLAR POTENTIAL

2033

WINEMAKERS

Tony Ingle and Paul Kernich

Vegan Friendly

## FAMILY CREST

### GRENAICHE 2022

McLAREN VALE

VINEYARD

Crafted from grapes grown in the sandy soils of an immaculate vineyard in the Blewitt Springs subregion of McLaren Vale. Grapes from this vineyard are delightfully aromatic and full of personality.

VINTAGE

Above-average winter and early spring rain set the vines for a great start to the growing season. Cooler conditions prevailed through budburst to flowering, which resulted in lower yields. The 2022 season heralded a gentle and slow ripening period by a mild summer recording no days above 40°C, allowing the development of excellent flavour and colour.

WINEMAKING

Handpicked, hand sorted and carefully destemmed, leaving predominantly whole berries. Fermentation in 70-year-old concrete open fermenters the must pumped over, two to four times daily. Gently pressed in a small pneumatic press. Malolactic fermentation proceeded in seasoned French oak puncheons, preserving maximum fruit flavour and concentration at the same time as subtle oak characters. Matured in barrel for 10 months prior to bottling.

TASTING NOTE

Bright ruby red with magenta hues. Aromatic cherry, plums, and spice, supported by star anise and cloves. Dark fruits follow on the palate with a soft, mouth-filling and rounded finish.

