



ANGOVE MCLAREN VALE VINEYARD SELECT MCLAREN VALE SHIRAZ Outfamily has personally selected individual vineyards for this hand-crafted wine.

VINEYARD SELECT

2021 SHIRAZ MCLAREN VALE

VINEYARD

Grapes were sourced from a careful selection of low interventionist vineyards across the stunning McLaren Vale region, from Blewitt Springs and Seaview in the North through to Willunga and Sellicks Hill in the South. The range of sites vary greatly in soil, aspect, and vine age, and when combine create a complex wine that reflects the true, rich character of McLaren Vale shiraz.

McLaren Vale fared well in a challenging vintage, due to the moderating influence of the Gulf St Vincent, reliable spring rainfall and and excellent water management; enabling the vines to grow unimpeded during hot spells. Yield was slightly impacted by a hailstorm during flowering in November, and a day in January where temperatures soared to 46.6°C, burning some leaves and fruit. Harvest was fast and furious and while quality was exceptional, yields were down by up to 25%.

WINEMAKING

These grapes are brought into our Vintage House, the oldest part of our winery, and crushed into 70 year old concrete vats where the fermentation is initiated by the indigenous "wild" yeasts found on the grape skins.

Careful extraction and short post fermentation maceration is followed by pressing. The resultant wine is transferred to American oak where the malolactic fermentation is completed before racking and maturation for 9 months. A careful assemblage is followed by minimal filtration and bottling.

This wine is 100 % McLaren Vale.

TASTING NOTES

COLOUR Rich intense purple.

AROMA Cherries, ripe raspberry, subtle spice and vanillin aromas

come to the fore on the nose.

FLAVOUR The spice fruit flavours and deft oak create a wine of great

enjoyment and balance.

CELLAR POTENTIAL 2030

Vegan Friendly

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