



ANGOVE

McLAREN VALE



GRENACHE SHIRAZ MOURVÈDRE

McLAREN VALE

VINEYARD

The 2016 Angove Family Crest McLaren Vale Grenache Shiraz Mourvèdre is crafted from Grenache (40%) from the sandy soils of the Swann vineyard in Blewitt Springs and the organic Warboys vineyard, Shiraz (34%) from the exposed slopes of the Cheasley vineyard high on the Sellicks Hills overlooking Gulf St Vincent and the sandstone knoll of the organic Paxton “Jones” block, and Mourvèdre (26%) from the more sheltered Balanave's vineyard also in Sellicks Hills.

The perfume of Blewitt Springs balancing the pepper and spice of the more southerly Sellicks vineyards, and the richness of the organic blocks in the “Seaview” region. Spring 2015 was very dry and although October and November were hot, a cooler November meant set was very good. A big downpour in late January and early February de-stressed the vines and this saved the vintage. February was mild again with cool nights, allowing Fegradual sugar accumulation and retaining acidity.

WINEMAKING

Each of the three varieties were picked only when they tasted absolutely perfect. Handpicked, hand sorted and then carefully crushed and destemmed, each parcel was fermented according to taste. The wines were pressed in a restored wooden basket press and allowed to mature in 2nd and 3rd use French oak puncheons and hogsheads for 9 months before the final fun stage of blending and bottling.

TASTING NOTES

COLOUR Brilliant ruby and garnet

AROMA Candied spice, cherry and plum, star anise and cloves with a hint of vanilla

FLAVOUR Cherry, toffee and plum follows on the palate with a soft, full and rounded texture

CELLAR POTENTIAL 2023

HAVE IT WITH

This wine is perfect with Crispy Duck served with Asian greens.

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