



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

Shiraz

REGION

McLaren Vale

VINE AGE

40-80 years

BARREL AGEING

15 months in French oak

TECHNICAL

Alcohol - 14.5%

pH - 3.47

Residual Sugar - <2g/L

Total Acidity - 6.1g/L

CELLAR POTENTIAL

2027

WINEMAKER

Tony Ingle

CASES MADE

1020

Vegan Friendly



THE MEDHYK

2015 OLD VINE SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Vineyards for 2015 included the certified organic Warboys Vineyard surrounding cellar door, and the neighbouring Jones block further up the hill. The nearby Swann vineyard in Blewitt Springs, grown on ancient sand dunes, also provided parcels of stunning quality, as did the Cameron block with its cracking black Biscay clays just north of the township of Willunga. Each of these single vineyard parcels is exclusively hand-picked.

The 2015 growing season in McLaren Vale was notable for extended periods where no rain fell. The region experienced an average winter rainfall, but no significant rain fell during August. Temperatures in late August were notably cold overnight delaying budburst. It continued to be very dry across our district through September, October and November with the lowest spring rainfall in the last 20 years. This led to very low disease pressure, but also reduced the natural vigour of the vines resulting in small canopies. Despite hot days through the first week of January, cooler than normal conditions from the second week onwards resulted in the coolest January days experienced across the state since 1992. Yields for 2015 were generally average or below average.

WINEMAKING

Hand sorted in our Vintage House small batch winery, each parcel is treated in a manner designed to enhance the inherent character of the individual vineyard. The Swann fruit was destemmed with the berries left whole. The fruit from the old vines on the Cameron block was destemmed and crushed into open top oak puncheon barrels and fermented until dry.

By comparison, the Warboys Vineyard fruit from the deep loamy soils of our grandfather vines was fermented with a small percentage of whole bunches placed in the bottom of the tank, with destemmed fruit crushed over the top. This adds structure and body to the resulting wine, and is a technique we also used with the fruit from the Jones block. All the separate wines were basket pressed into French oak puncheons and then cosseted in our cool cellars for 12 months. Then in early 2016 we selected only the best barrels, blending these together and returning to oak to create the final blend.

TASTING NOTE

Opaque purple with bright hues. Aromas of dark black berry fruit, bitter chocolate and liquorice with a touch of earthiness, bound by French oak. Rich and full on the front of the palate with black cherry and berry fruit on the middle palate. The finish is long and well-structured heralding a great wine with substantial ageing potential.