



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

BARREL AGEING

11 months in French oak
Puncheons

TECHNICAL

Alcohol - 14.5%
pH - 3.57
Residual Sugar - <2g/L
Total Acidity - 6.0g/L

CELLAR POTENTIAL

2035

WINEMAKER

Tony Ingle

CASES MADE

1700

Certified Organic
Vegan Friendly



WARBOYS VINEYARD

2015 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Planted some time in the 1940's, the Warboys Vineyard is believed to be one of the oldest in McLaren Vale. The entire vineyard is farmed and certified as organic and biodynamic which, in conjunction with judicious pruning, has allowed these grand warriors to attain a new balance and produce stunningly concentrated fruit.

In the lead up to the 2015 harvest, a normal winter was followed by some hot December and January weather, with some timely and freshening rainfall arriving just prior to picking commencing. A very dry February and March allowed vintage to proceed without interruption, albeit early again, with most varieties ripening towards the end of February/early March. Although a compressed vintage, ripening was predictable, allowing us to harvest fruit in optimal condition. The generally low crop levels combined with the warm ripening period allowed for ideal development of concentrated fruit and ripe tannins, with final yields around 1.5 - 2 tonnes per acre.

WINEMAKING

Hand-picked in early March, the whole bunches of Shiraz were chilled prior to hand sorting. In our Vintage House, 25% of the ferment was whole bunches with destemmed and crushed berries on top. The must was then cold soaked at 10°C, for 3 days before being allowed to warm to 20°C. Fermentation was initiated by indigenous yeasts from our 100 year old winery. The small fermenters were hand plunged daily, occasionally supplemented by gentle pump-overs of the juice. Midway through ferment, we jumped in and crushed any remaining whole berries by foot.

Once the ferment had finished, the skins were protected from oxidation by a blanket of CO₂ for 2-3 days of extended maceration. The skins were pressed in a restored wooden basket press, with the pressing wine added back to the free run. The wine was then racked to large new, 2nd and 3rd fill French oak puncheons. The assemblage was determined in February 2016 and the wine was bottled without filtration or fining.

TASTING NOTE

Inky rich purple with intense magenta hues. Spice and forest floor followed by bitter chocolate and white pepper. Concentrated plum and red berry notes with spice and black fruits. Restrained at first but with airing rich intense fruit flavours are framed by great structure with cedar and dark plums closing out.

