



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 - 3.45
Residual Sugar - <2g/L
Total Acidity - 6.2g/L

CELLAR POTENTIAL

2036

WINEMAKER

Tony Ingle

CASES MADE

1440

Certified Organic

Vegan Friendly



WARBOYS VINEYARD

2016 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Sourced from our organically certified Warboys Vineyard in McLaren Vale.

Winter and Spring rainfall was well below average requiring early irrigation to ensure budburst and flowering occurred with minimal stress on the vine. Mild, calm conditions at flowering resulted in good fruit set despite a rain event mid-November. Drier than average conditions meant low disease pressure but tougher growing conditions for the vine. Fortunately, a rainfall event in early February refreshed the vines setting them up perfectly for the ripening period. Optimum ripening conditions late February/early March allowed for excellent flavour development with balanced acidity and lifted aromatics. Wines from this year are fresh and fragrant with great structure, intensity and depth. They are drinking excellently now and will cellar outstandingly due to their exceptional balance of fruit, acidity and tannin.

WINEMAKING

Carefully picked from the south facing slope of the vineyard 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 for 10 months. The assemblage was determined in early February 2017 and the wine was bottled without filtration or fining.

TASTING NOTE

Dark, intense purple with rich magenta hues. Redolent of red currants and 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.

