



*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

10 months in French oak  
Puncheons

#### TECHNICAL

Alcohol - 14.0%  
pH - 3.65  
Residual Sugar - 0.8g/L  
Total Acidity - 6.1g/L

#### CELLAR POTENTIAL

2037

#### WINEMAKER

Tony Ingle

#### CASES MADE

1230 cases

Certified Organic

Vegan Friendly



## WARBOYS VINEYARD

### 2017 SHIRAZ

McLAREN VALE

#### VINEYARD & VINTAGE

Sourced from our organically certified Warboys Vineyard in McLaren Vale.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2 – 3 weeks later than normal due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

#### 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 CO<sub>2</sub> 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

Deep, bright, intense purple with rich magenta hues. Rich, brooding aromas of ripe red fruits, hints of chocolate, spice and pepper and the promise of things to come. Luscious and seductive plum and red berry notes with blackberry, spice and dark chocolate. Restrained at first but opening up to showcase complex layers of flavour and intensity with great tannin structure and deft use of French Oak.

