



# LONG ROW

# **2017 SHIRAZ**

RIVERLAND & MCLAREN VALE

## **VINEYARD**

The grapes for this wine were sourced from the Angove family's own riverland vineyards and premium growers in the McLaren Vale (>25%) region.

Spring rains allowed the vines to develop a healthy canopy, setting up the vintage. It was a relatively mild growing season, the exception being a short heatwave in February. Many varieties ripened at the same time meaning careful planning was required to ensure the grapes developed bright stable colour, a fine tannin structure and excellent varietal aromatic flavour. The resulting wines are deep in colour, rich and varietal.

## WINEMAKING

The grapes were picked at night to make sure that they were as cool as possible. Crushed to modern rotary and sweeparm fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins around 1 week later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling on the Angove Family Estate.

#### **TASTING NOTES**

COLOUR Brooding deep red in colour, with dark purple hues.

AROMA Foraged berry and plum fruit aromas with notes of spice

and pepper dominate the nose.

FLAVOUR On the palate rich ripe berry and plum characters continue

and precede fine, soft smooth tannins and a good length of fruit. Some vanillin and toast characters provide a well

balanced finish.

CELLAR POTENTIAL 2021

#### HAVE IT WITH ...

Perfect partner to your favourite steak, pizza or pasta dish.

