



www.angovemclarenvale.com.au

## FAMILY CREST

### 2017 Shiraz

McLAREN VALE

#### VINEYARD

The mediterranean influenced climate of McLaren Vale and ancient soils provide the ideal conditions to grow premium Shiraz.

Grapes were sourced from a careful selection of vineyards across the region from Blewitt Springs and Seaview in the North through Willunga and on to Sellicks Hill in the South. This range of sites vary greatly in soil, aspect and age of vine to create a wine of complexity that reflects the true, rich character of McLaren Vale Shiraz.

#### WINEMAKING

The Vintage House is the oldest part of our winery. Here the grapes were crushed into 70 year old open concrete vats where the fermentation is initiated by the indigenous "wild" yeasts found on the grape skins. Careful pump overs, punchdowns and short post fermentation maceration is followed by pressing. The resultant wine is transferred to French and American oak Hogheads (300L barrels) where the malolactic fermentation is completed before racking and maturation for 12-14 months. A careful assemblage and barrel selection is followed by minimal filtration and bottling.

#### TASTING NOTES

COLOUR	Imposing dark red with magenta hues.
AROMA	Pepper, red cherry and black chocolate with Allspice following.
FLAVOUR	Dark chocolate and liquorice, red cherry/raspberry and white pepper with a mouth-filling presence, soft lingering tannins and finely integrated oak.
CELLAR POTENTIAL	2024

#### HAVE IT WITH ...

Ideal with twice cooked pork belly or slow cooked lamb shanks.

