



*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

12-14 months in French  
Puncheons and Hogsheads

#### TECHNICAL

Alcohol - 14.5%  
pH - 3.61  
Residual Sugar - <2 g/L  
Total Acidity - 6.1 g/L

#### CELLAR POTENTIAL

2025

#### WINEMAKER

Tony Ingle

Vegan Friendly



## FAMILY CREST

### 2018 SHIRAZ

McLAREN VALE

#### VINEYARD & VINTAGE

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 low interventionist vineyards across the stunning McLaren Vale 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.

Average Winter rainfall and a dry Spring checked initial vine growth and reduced disease pressure in the vineyard. Budburst and flowering occurred in line with the long term average in mid-September. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. The dry, stable conditions continued throughout Summer with rainfall being up to 80% lower than averages. January experienced 14 consecutive days over 30°C but thankfully nothing over 40°C. With access to both recycled and artesian water and were able to develop the vines carefully with controlled irrigation. February was generally cool and mild and grapes were harvested in pristine condition. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

#### 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. The finished ferments were pressed separately using a restored wooden basket press and allowed to mature in new and aged French oak puncheons and hogsheads for 12-14 months before the final fun stage of assemblage and blending.

The resultant wine is a synergistic sum of the various components and has been gently crafted without the use of any animal products.

#### TASTING NOTE

Deep purple with magenta hues. Dark cherry, rich chocolate and spice aromas predominate. Intense chocolate and liquorice characters fill the mouth whilst lingering tannins leave you longing for more.