



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

15 months in French
Puncheons and Hogsheads

TECHNICAL

Alcohol - 14.0%
pH - 3.62
Residual Sugar - <0.5 g/L
Total Acidity - 6.3 g/L

CELLAR POTENTIAL

2025

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2020 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.

The 2020 growing season was a very good one for quality. A wet winter in 2019 set up the soil moisture well however a cool and windy November resulted in poor fruit set, lowering yields significantly. A generally cool January and February resulted in even ripening and although yields were low the fruit delivered to the winery was in pristine condition with great flavour and vibrant acidity.

WINEMAKING

The 70 year old concrete open fermenters used in crafting this McLaren Vale Shiraz are located in the "Vintage House", the oldest part of our winery. Here the grapes were crushed and fermentation is initiated by the indigenous "wild" yeasts found on the grape skins. Careful pump overs and punchdowns during fermentation have coaxed delightful colour and flavours with a short post fermentation maceration allowing them to further develop. The wines was gently extracted using our basket press and placed in French and American oak Hogheads (300L barrels) where the malolactic fermentation is completed before racking and maturation for a further 12-14 months. Barrels were assessed and selected for the final blend, with minimal filtration occurring prior to bottling on our estate.

TASTING NOTE

Dense blue/red with magenta hues. Warming spice, cherry and dark chocolate aromas predominate, and are joined by liquorice characters in the mouth. The lingering soft tannins leave you yearning for more.