

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2017 MERLOT

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from Angove's own Nanya Organic vineyard located near the township of Paringa. The soil is a relatively shallow red sandy loam over limestone, on top of a cliff overlooking the picturesque Murray River. The vines are mostly single cordon lower yielding vines, which the winemakers have noticed to be quite resilient in adverse conditions. Whether it is due to the organic practices being used or the site itself, the vineyard produces rich textural wines.

Vintage 2017 started early in all regions due to the warmer than average spring and a dry lead in to the ripening period. Many varieties were ready to harvest at the same time putting pressure on our vineyard teams. These conditions were welcome but highlighted the importance of well managed viticultural and irrigation practices. With exceptional care we were able to ride the heat spike that occurred in February and deliver first quality grapes to the winery.

WINEMAKING

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

TASTING NOTES

COLOUR	Striking dark ruby red.
AROMA	Raspberry and plum characters abound on the nose.
FLAVOUR	An intriguing palate of dark red fruits is complemented by subtle use of oak providing extra depth of character.
CELLAR POTENTIAL	2020

HAVE IT WITH ...

A pot roast with horseradish mashed potatoes or vegetarian lasagne.

Certified Organic
Vegan Friendly
Minimal Preservatives

