



2021 SHIRAZ

SOUTH AUSTRALIA



Angove Family Winemakers is one of Australia's leading Organic winemakers. Sourced from our own Organically certified Nanya vineyard and premium certified Organic growers in the McLaren Vale region.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in and even, unhurried pace into late March with all varieties looking simply stunning.

WINEMAKING

The grapes for this wine were harvested at night to make sure that they were as cool as possible. Crushed to both rotary and 'sweeparm' fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins when optimum flavour and colour levels were achieved and allowed to go through the second malolactic fermentation. Stored on oak until assemblage the wine has then had minimal handling prior to filtration for bottling at our certified Organic winery.

TASTING NOTES

COLOUR Rich purple red with magenta hues.

AROMA Aromas of raspberry, red cherries and spice.

FLAVOUR Dark red fruits, licorice and chocolate with soft oak flavours

on the palate, finishes soft with fine tannins.

CELLAR POTENTIAL 3-5 Years.

HAVE IT WITH ...

Spanish inspired pork Casserole, Vegan Lasagne.

Certified Organic

Vegan Friendly

Minimal Preservatives



