

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2023 SHIRAZ

SOUTH AUSTRALIA



VINEYARD

Angove Family Winemakers is proud to be one of Australia's leading producers of certified Organic wines. Our grapes are sourced from our own certified Organic Nanya vineyard as well as select Organic growers in the renowned McLaren Vale region.

The 2023 vintage in South Australia was exceptionally challenging, characterized by a cool, wet, and late season driven by a third consecutive La Niña. High disease pressure, low yields, and slow ripening resulted in a delayed harvest and careful vineyard management throughout the season was needed to ensure healthy canopies and balanced crops. The resulting wines show purity, elegance, and excellent varietal.

WINEMAKING

To preserve freshness and fruit integrity, the grapes were harvested during the cool of night. Following gentle crushing, the fruit was transferred to both rotary and 'sweeparm' fermenters and cold soaked for two days to enhance colour and flavour extraction. Fermentation was carried out using selected cultured yeasts before the wine was pressed off skins at optimal balance and structure. Malolactic fermentation followed to build texture and complexity. The wine was matured on oak before blending, with minimal handling prior to filtration and bottling at our certified Organic winery.

TASTING NOTES

COLOUR	Deep crimson purple with youthful ruby hues.
AROMA	Lifted aromas of blackberry, plum and raspberry with hints of spice and dark chocolate.
FLAVOUR	A rich yet vibrant palate showing ripe dark berry fruits, subtle liquorice notes and soft integrated oak. Fine tannins provide structure and length, finishing smooth and approachable.
CELLAR POTENTIAL	Enjoy now or cellar for 3–5 years.

HAVE IT WITH ...

Slow cooked lamb shoulder, chargrilled vegetables, vegan mushroom ragu.

Certified Organic
Vegan Friendly
Minimal Preservatives