

ORGANIC

2022 SHIRAZ CABERNET

SOUTH AUSTRALIA



VINEYARD

Angove Family Winemakers is proud to be one of Australia's leading producers of Certified Organic wines. This wine is crafted from fruit grown in our own Organic and sustainably farmed Nanya Vineyard, as well as select parcels from premium Organic growers in McLaren Vale.

Following a generous 2021 vintage, yields in 2022 were expected to be lower — a reality intensified by a cool, wet spring and damaging hail in November. However, the season turned in our favour, with mild summer conditions, abundant sunshine, and low rainfall setting the stage for an excellent harvest. These ideal ripening conditions allowed for slow, even development of flavour, while cool nights helped preserve vibrant natural acidity. While volumes were down, fruit quality was outstanding — resulting in wines of impressive intensity, structure and varietal clarity.

WINEMAKING

Grapes were harvested in the cool of night to retain maximum freshness. Fermentation took place in both rotary and sweeparm fermenters, following a short pre-fermentation maceration to enhance colour and flavour. Once fermentation was complete and optimum extraction achieved, the wine was pressed and underwent secondary malolactic fermentation. Matured in oak prior to final blending, the wine saw minimal handling before being filtered and bottled at our Certified Organic winery.

TASTING NOTES

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| COLOUR | Bright purple-red. |
| AROMA | Lifted notes of dark cherry, blackberry and ripe plum. |
| FLAVOUR | Echoes of the nose flow through to the palate, with rich dark fruits, hints of chocolate, subtle oak, and a soft, generous finish. |

CELLAR POTENTIAL 2026

HAVE IT WITH ...

Red meats, hard cheeses, or vegan mushroom ravioli.

Certified Organic
Vegan Friendly
Minimal Preservatives

