

ANGOVE

SINCE 1886

FAMILY WINEMAKERS



ORGANIC

2020 SHIRAZ

SOUTH AUSTRALIA



VINEYARD

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.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, the Angove Organic Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

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

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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 flow-ering. 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.

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