

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

Groundswell

Organic

2017 SHIRAZ

SOUTH AUSTRALIA



The Angove family have been growing grapes and making wine for over 130 years. Through five generations we have always believed that our most precious resources are our people, soil and vineyards, so organic grape growing and winemaking just makes sense. This Groundswell of support for the following of sustainable, holistic and certified principles ensures the land thrives for future generations.

VINEYARD

Sourced from our own Organically certified Nanya vineyard at Paringa with its sandy loam over limestone soils and premium certified Organic growers in the cooler McLaren Vale region.

Vintage was back to a normal pattern in 2017 in all regions due to a mild spring and a dry lead in to the ripening period. Each variety ripened steadily, allowing an even intake into the winery and giving our vineyard crews time to ensure all grapes were in pristine condition.

WINEMAKING

The grapes for this wine were harvested at night to make sure that they were as cool as possible. Crushed to cooled fermenters the grapes were then allowed to macerate for 2 days before inoculation with a certified organic yeast and fermentation. The wine was pressed off skins when optimum flavour and colour levels were achieved and allowed to go through the second malolactic fermentation. Stored in seasoned oak barrels until assemblage the wine has then had minimal handling prior to filtration for bottling at our certified Organic winery.

TASTING NOTES

COLOUR	Deep dark red with purple hues.
AROMA	Aromas of raspberry and red cherries.
FLAVOUR	Subtle pepper and chocolate with soft oak flavours on the palate, it has a soft yet earthy finish.
CELLAR POTENTIAL	2025

HAVE IT WITH ...

Red meat, cheeses or vegan ravioli

Certified Organic

Vegan Friendly

Minimal Preservatives

