

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

NINE VINES

2018 GRENACHE SHIRAZ ROSÉ
SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from Angove Estate Vineyards as well as premium growers across South Australia.

The Vintage was smaller than average as a result of dry conditions in the lead in to flowering. These continued through the growing season. A careful management of our various blocks ensured we picked the grapes at the optimum time.

WINEMAKING

This wine is all about expressing the vibrant strawberry of the Grenache with a clean dry palate.

Grenache was harvested and crushed early in the season when not much colour is present. It was left on skins for 12 hours prior to pressing. Only the free run juice from this parcel was taken and fermented using a special sparkling wine yeast until almost dry.

The Shiraz was harvested a little riper at 12.5 Baume and therefore is much deeper in colour.

After crushing, it spends 24 hours on skins prior to pressing with the free run and soft press being retained. The soft press fraction brings structure to the wine, making it perfect with a wide array of dishes. The Shiraz (39%) is fermented dry and then blended with the Grenache. (64%)

Harvesting at moderate sugar levels ensures a perfect natural acid balance in the final wine.

TASTING NOTES

COLOUR	Soft pastel pink.
AROMA	Lifted strawberry, raspberry and cherry.
FLAVOUR	Potpurri and fresh fruit with a lovely crispness on the palate.
R/S	<6
CELLAR POTENTIAL	2020

HAVE IT WITH ...

Asian inspired salad, tapas or just by itself as the sun slowly sets.

Vegan Friendly

