



Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.

VARIETAL

Grenache - 34%
Tempranillo - 34%
Vermentino - 25%
Carignan - 7%

REGION

McLaren Vale

TECHNICAL

Alcohol - 13.0%
pH - 3.25
Residual Sugar - <2g/L
Total Acidity - 6.2g/L

CELLAR POTENTIAL

2020

WINEMAKER

Tony Ingle

CASES MADE

1986

Vegan Friendly



ALTERNATUS

2018 ROSÉ

McLAREN VALE

VINEYARD & VINTAGE

Sourced from carefully selected vineyards within the stunning region of McLaren Vale, each bringing it's own unique attributes to the varieties grown there. The Tempranillo and Grenache are from a vineyard on the outskirts of the small town of Willunga. The Carignan from our own Certified Organic Angove Warboys Vineyard. The Vermentino came from the Gilligan's Vineyard on California Road, only a stone's throw from Gulf of St Vincent.

Above average rainfall in winter and spring of the 2018 growing season filled up the soil profile with moisture and set the season up well. A hailstorm hit the region in late October but due to cooler than average temperatures in winter and spring budburst and flowering were late so most varieties were unaffected. Once the weather warmed the canopies developed well. The weather through December and January was stable and mostly dry with intermittent rain events. With a wetter season comes higher risks of disease, however good canopy management, well timed organic preventative sprays and an easing in the wet weather mid-January allowed bunches and vines to remain in pristine condition. Warm conditions in late January and early February meant that vine canopies maintained vigour and vibrancy and berry ripening happened at a rapid pace. Then the weather cooled and vintage stalled, allowing everyone to take a breath and catch up. As March came around the weather again warmed and it was game on as the fruit ripened to perfection at a steady pace and we were able to pick at perfect balance of acidity, sugar and flavour.

WINEMAKING

This is our take on a Spanish inspired Rosé - a blend of Grenache and Tempranillo Vermentino and Carignan. A number of techniques were utilised in crafting this Rosé. The Grenache and Tempranillo components were gently pressed after 4 hours of skin contact to extract a little colour and the delicate flavours and aromatics. The Tempranillo and Grenache were co-fermented to bring these two varieties together as early in the winemaking process as possible. The Carignan component was made using the traditional Saignee or 'Bleed Off' from a red wine ferment. Blending was great fun with the percentages of each variety challenging the winemaking team to ensure the flavour was perfect. The wine was bottled with no fining and a light filtration.

TASTING NOTE

Pale pink with purple hues, this Rosé has lifted strawberries and cream, raspberries with hints of spice and briar leaf. A refreshing zesty palate showing lovely bright fruits, complexity and good length.