



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 - 40%
Shiraz - 34%
Mourvèdre - 26%

REGION

McLaren Vale

BARREL AGEING

9 months in French oak
Puncheons and Hogsheads

TECHNICAL

Alcohol - 14.0%
pH - 3.66
Residual Sugar - <2g/L
Total Acidity - 5.9g/L

CELLAR POTENTIAL

2023

WINEMAKER

Tony Ingle
Vegan Friendly



FAMILY CREST

2016 GRENACHE SHIRAZ MOURVÈDRE

McLAREN VALE

VINEYARD & VINTAGE

The 2016 Angove Family Crest McLaren Vale Grenache Shiraz Mourvèdre is crafted from Grenache from the sandy soils of the Swann vineyard in Blewitt Springs and the organic Warboys vineyard, Shiraz from the exposed slopes of the Cheasley vineyard high on the Sellicks Hills overlooking Gulf St Vincent and the sandstone knoll of the organic Paxton "Jones" block, and Mourvèdre from the more sheltered Balanave's vineyard also in Sellicks Hills.

Winter and Spring rainfall was well below average requiring early irrigation to ensure budburst and flowering occurred with minimal stress on the vine. Mild, calm conditions at flowering resulted in good fruit set despite a rain event mid-November. Drier than average conditions meant low disease pressure but tougher growing conditions for the vine. Fortunately, a rainfall event in early February refreshed the vines setting them up perfectly for the ripening period. Optimum ripening conditions late February/early March allowed for excellent flavour development with balanced acidity and lifted aromatics. Wines from this year are fresh and fragrant with great structure, intensity and depth. They are drinking excellently now and will cellar outstandingly due to their exceptional balance of fruit, acidity and tannin.

WINEMAKING

Each of the three varieties were picked only when they tasted absolutely perfect. Handpicked, hand sorted and then carefully crushed and destemmed, each parcel was fermented according to taste. The wines were pressed in a restored wooden basket press and allowed to mature in 2nd and 3rd use French oak puncheons and hogsheads for 9 months before the final fun stage of blending and bottling.

TASTING NOTE

Bright garnet red with purple hues. Candied spice, cherry and plum, star anise and cloves with a hint of vanilla. Cherry, toffee and plum follows on the palate with a soft, full and rounded texture.