



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 - 41%
Shiraz - 34%
Mourvèdre - 25%

REGION

McLaren Vale

BARREL AGEING

9 months in French oak
Puncheons and Hogsheads

TECHNICAL

Alcohol - 14.5%
pH - 3.67
Residual Sugar - <1g/L
Total Acidity - 6.0g/L

CELLAR POTENTIAL

2024

WINEMAKER

Tony Ingle
Vegan Friendly



FAMILY CREST

2017 GRENACHE SHIRAZ MOURVÈDRE

McLAREN VALE

VINEYARD & VINTAGE

The 2017 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 Mayfield vineyard at Sellicks Hill, Shiraz from the exposed slopes of the Willunga Creek vineyard high on the Sellicks Hills overlooking Gulf St Vincent and the sandy old vine Swann vineyard in Blewitt Springs, and Mourvèdre from the more sheltered Balanave's vineyard also in Sellicks Hills.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2 – 3 weeks later than normal due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

WINEMAKING

Each of the three varieties were picked only when they tasted absolutely perfect. Hand-picked, 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.