



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

Cabernet Sauvignon

REGION

McLaren Vale

BARREL AGEING

12 months in new, 2nd and 3rd use French oak

TECHNICAL

Alcohol - 13.5%

pH - 3.65

Residual Sugar - 0.3g/L

Total Acidity - 6g/L

CELLAR POTENTIAL

2028

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2017 CABERNET SAUVIGNON

McLAREN VALE

VINEYARD & VINTAGE

Sourced from vineyards at opposite ends of McLaren Vale. Our vineyard in Blewitt Springs in the north of the region is planted in sandy soils and gives elegance and length. 22 kilometers to the south on the loam and slate encrusted Sellicks Hill overlooking Gulf St Vincent sits our second Cabernet vineyard which provides fantastic depth and structure.

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

These distinctly different vineyards are kept separate right through the winemaking process. Cabernet Sauvignon has small berries and thick skins so care needs to be taken to avoid extracting too much tannin. The bunches are gently destemmed allowing a large percentage of whole, unbroken berries to be present. Cold soaking at 10°C releases soft tannins and colour prior to inoculation with a specially selected yeast strain that steadily warms the ferment to 25°C where it is held until dry.

A gentle basket pressing preceded maturation in new and seasoned French oak for 12 months. The final blend was selected from only the best barrels just prior to bottling.

TASTING NOTE

Deep blue black with vibrant purple hues. Blackcurrant and mint aromas with a hint of sandalwood. Blackcurrant juice is apparent on the palate. Soft full tannins fill the mouth, and an aftertaste of mint and French oak underline the moreish finish.