



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 - 42%
Shiraz - 34%
Mourvèdre - 24%

REGION

McLaren Vale

BARREL AGEING

9 months in French oak
Puncheons and Hogsheads

TECHNICAL

Alcohol - 14.5%
pH - 3.58
Residual Sugar - 1.4g/L
Total Acidity - 5.9g/L

CELLAR POTENTIAL

2024

WINEMAKER

Tony Ingle
Vegan Friendly

FAMILY CREST 2018 GRENACHE SHIRAZ MOURVÈDRE McLAREN VALE

VINEYARD & VINTAGE

The 2018 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 Balnave's vineyard also in Sellicks Hills.

The perfume and richness of Blewitt Springs balancing the pepper and spice of the more southerly Sellicks vineyards.

Average Winter rainfall and a dry Spring checked initial vine growth and reduced disease pressure in the vineyard. Budburst and flowering occurred in line with the long term average in mid-September. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. The dry, stable conditions continued throughout Summer with rainfall being up to 80% lower than averages. January experienced 14 consecutive days over 30°C but thankfully nothing over 40°C. With access to both recycled and artesian water and were able to develop the vines carefully with controlled irrigation. February was generally cool and mild and grapes were harvested in pristine condition. 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 was 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.

