



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
Shiraz

REGION
McLaren Vale

BARREL AGEING
6 months in French oak
Puncheons

TECHNICAL
Alcohol - 14.5%
pH - 3.73
Residual Sugar - <0.4g/L
Total Acidity - 6.4g/L

CELLAR POTENTIAL
2028+

WINEMAKER
Tony Ingle

CASES MADE
140

Vegan Friendly



SELICKS FOOTHILLS

2019 SHIRAZ
McLAREN VALE

VINEYARD & VINTAGE

This is our most southerly and coolest source of Shiraz fruit in McLaren Vale. The vineyard sits high above The Vale facing North West and has the most stunning views. The soil is slate and loam providing the perfect environment for growing great Shiraz. The cool evenings are intensified in this vineyard by the winds coming in off Gulf St Vincent, helping the vines stay hydrated during the season. In this unique site the berries retain their acidity and accentuated pepper spice in the final wine.

McLaren Vale fared well in a very challenging vintage, mainly thanks to the moderating influence of Gulf St Vincent, reliable spring rainfall and the use of both recycled and underground water to help the vineyards cope with the warm, dry conditions to the end of harvest. 2019 vintage had two extreme weather events that caused reduced yield. The first was a hailstorm in November which damaged some fruit. The second was the hottest day in 10 years when the mercury peaked at just over 46.6°C on January 24th – only vineyards with good canopies and subsurface moisture were able to cope – thankfully ours had both.

Harvest began in the first week of March and with lower tonnages was completed in just 4 weeks. Quality is exceptional, we just wished there was quantity with yields down by up to 25%.

WINEMAKING

Fully de-stemmed and gently crushed, the juicy berries were fermented using yeast selected from the Northern Rhone in small, open concrete fermenters. The ferments were meticulously hand-plunged in the cool mornings and the juice gently pumped over the skins later in the day to coax out their colour and flavour.

Once the sugar ferment was complete wine was pressed and racked to French oak puncheons for 16 months where it underwent malolactic fermentation, before bottling without fining or filtration. The resultant Shiraz is a true expression of this unique site and reflects the soils, climate and environment.

TASTING NOTE

Vibrant crimson-purple hues. Pepper and cinnamon spice lead off with red currant and cherry fruit, followed by a hint of well-balanced French oak. Spicy and elegant, the palate exudes white pepper and red berry fruit reinforced by soft tannins.