



*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

16 months in French oak  
Puncheons

#### TECHNICAL

Alcohol - 14.5%  
pH - 3.54  
Residual Sugar - <0.8g/L  
Total Acidity - 6.4g/L

#### CELLAR POTENTIAL

2028+

#### WINEMAKER

Tony Ingle

#### CASES MADE

90

Vegan Friendly



## WILLUNGA

### 2019 SHIRAZ

McLAREN VALE

#### VINEYARD & VINTAGE

Located just north of the Willunga township this old 1958 vineyard is deeply rooted in black Biscay cracking clay. As a slightly warmer, lower yielding site it is always the first of our ultra-premium vineyards to ripen and the berries exhibit rich spicy characters that reveal themselves in the 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

Hand-picked bunches are sorted in our winery and after a gentle de-stemming and crushing the berries were fermented in small open fermenters. Carefully hand-plunged and sometimes foot trodden to coax colour and flavour from the skins this wine is the result of an indigenous yeast ferment with minimal additions.

Once fermentation was complete the wine was basket-pressed and transferred to French oak puncheons for 16 months before bottling. This expressive wine reflects our ethos of letting the McLaren Vale soils and environment express themselves through the wine.

#### TASTING NOTE

Deep crimson-purple with striking magenta hues. Rich and ripe berry characters are immediately evident. Intense black berry and morello cherry fruit framed by aromatic French oak and spice. The palate has luscious plum fruit flavours, is laced with chocolate and features delicious soft tannins.