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WILLUNGA

2014 Shiraz

McLAREN VALE

VINEYARD

Located just north of the Willunga township this old vineyard is deeply rooted in black, crackling clay. It is always the first of our ultra-premium vineyards to ripen and the berries exhibit rich spicy characters that are revealed themselves in the wine.

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 a natural ferment with minimal additions.

Once dry the wine was basket-pressed and racked to French oak barrels for 9 months before bottling. The resultant wine reflects our philosophy of letting the McLaren Vale soils and environment express themselves through the wine.

TASTING NOTES

COLOUR	Dark crimson-purple, inky hues.
AROMA	Rich and ripe berry characters are immediately evident. Intense black berry and morello cherry fruit framed by aromatic French Oak and spice.
FLAVOUR	The palate has luscious black berry fruit flavours, rich plum spice and delicious soft tannins.
CELLAR POTENTIAL	2024

HAVE IT WITH...

Osso Bucco or Beouf a la Gardiane.

