



ANGOVE
McLAREN VALE
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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

REGION

McLaren Vale

BARREL AGEING

16 months in French oak
Puncheons

TECHNICAL

Alcohol - 14.5%
pH - 3.52
Residual Sugar - <1g/L
Total Acidity - 5.1g/L

CELLAR POTENTIAL

2039

WINEMAKER

Tony Ingle

CASES MADE

400

Certified Organic

Vegan Friendly



WARBOYS VINEYARD

2019 GRENACHE

McLAREN VALE

VINEYARD & VINTAGE

Sourced from our Certified Organic and Biodynamic Warboys Vineyard in the Seaview subregion of McLaren Vale.

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 harvesting commenced with the north facing, old cane pruned vines near the roadway in late February and continued in the rest of the vineyard during the following 8 days to ensure each parcel was in perfect condition. On arrival at the winery the fruit was carefully loaded onto our triage table where leaves, petioles and any shrivelled grapes were removed by hand. We placed half of the whole bunches, complete with rachis, on the bottom of the ½ tonne fermenters and destemmed berries were crushed on top of them.

The ferment was initiated by our winery's indigenous yeast, and allowed to warm to 30°C, receiving gentle hand-plunging twice daily. As the ferment neared dryness we jumped into the vats and used our feet to crush the whole berries on the bottom of the fermenters, releasing more sugar into the must. Once fermentation was complete, the wine was left on skins for a couple of days before basket pressing and transfer to older French oak puncheons for malolactic fermentation and maturation. Final assemblage was decided in early July 2020 before the wine was bottled without fining or filtration.

TASTING NOTE

Brilliant bright red with a blueish tinge. Vibrant floral/violet characters on the nose with dark cherries and wild thyme. Red berries and cherry intermingle with spice and subtle oak undertones. A wine to be enjoyed with wild foraged mushroom and rabbit pie.

