



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

14 months in French oak
Puncheons

TECHNICAL

Alcohol - 14.2%
pH - 3.6
Residual Sugar - <1g/L
Total Acidity - 6.0g/L

CELLAR POTENTIAL

2038

WINEMAKER

Tony Ingle

CASES MADE

1350 cases

Certified Organic

Vegan Friendly



WARBOYS VINEYARD

2018 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Sourced from our organically certified Warboys Vineyard in McLaren Vale.

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

Handpicked from the south facing slope of the vineyard the whole bunches of Shiraz were chilled to 10°C in our new cool room prior to hand sorting to remove any imperfect berries. 25% of the ferment was whole bunches with destemmed and crushed berries on top. The must was then place back in the cold room and cold soaked for 3 days before being allowed to slowly warm to 20°C.

Indigenous yeasts from our 100 year old winery initiated fermentation and the small fermenters were hand-plunged daily, occasionally supplemented by gentle pump-overs of the juice. Midway through ferment, we jumped in and crushed any remaining whole berries by foot. A blanket of CO2 protected the finished ferment from oxidation for 3 days of extended maceration. The skins were pressed in a restored wooden basket press, with the pressing wine added back to the free run to give extra body and structure. The wine was then transferred to large new, 2nd and 3rd fill French oak puncheons for 14 months. The assemblage was determined in early May 2019 and the wine was bottled without filtration or fining.

TASTING NOTE

Rich, bright, vibrant purple with intense magenta hues. Opulent, brooding aromas of ripe red fruits, hints of chocolate, spice and pepper and the promise of things to come. Luscious and seductive plum and red berry notes with blackberry, spice and dark chocolate. Restrained at first but opening up to showcase complex layers of flavour and intensity with great tannin structure and deft use of French Oak.

