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## Warboys Vineyard

### 2015 Shiraz

McLAREN VALE

#### VINEYARD

Planted some time in the 1940's, the Warboys Vineyard is believed to be one of the oldest in McLaren Vale. The entire vineyard is now farmed and certified as organic and biodynamic which, in conjunction with judicious pruning, has allowed these grand warriors to attain a new balance and produce stunningly concentrated fruit. Deep dark loam and river wash with some underlying alluvial clays, interspersed with ancient limestone gives excellent drainage down the varying slope and provides the perfect base in which the roots can embed themselves. The southerly aspect and gentle breezes from the nearby Gulf St Vincent give delicate mineral flavours whilst the northerly site provides richness and depth.

In the lead up to the 2015 harvest, a normal winter was followed by some hot December and January weather, with some timely and freshening rainfall arriving just prior to picking commencing. A very dry February and March allowed vintage to proceed without interruption, albeit early again, with most varieties ripening towards the end of February/early March.

Although a compressed vintage, ripening was predictable, allowing us to harvest fruit in optimal condition. The generally low crop levels combined with the warm ripening period allowed for ideal development of concentrated fruit and ripe tannins. All fruit was handpicked, with final yields around 1.5 - 2 tonnes per acre; these whole bunches being chilled before transport to the winery.

#### WINEMAKING

Hand-picked in early March, the whole bunches of Shiraz were chilled prior to hand sorting. In our vintage house, 25% of the ferment was whole bunches with destemmed and crushed berries on top. The must was then cold soaked at 10°C, for 3 days before being allowed to warm to 20°C.

Fermentation was initiated by indigenous yeasts from our 100 year old winery. 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.

Once the ferment had finished, the skins were protected from oxidation by a blanket of CO<sub>2</sub> for 2-3 days of extended maceration. The skins were pressed in a restored wooden basket press, with the pressing wine added back to the free run. The wine was then racked to large new, 2nd and 3rd fill French oak puncheons. The assemblage was determined in February 2016 and the wine was bottled without filtration or fining.

An Australian Certified Organic wine.

#### TASTING NOTES

COLOUR	Inky rich purple with intense magenta hues.
AROMA	Spice and forest floor followed by bitter chocolate and white pepper.
FLAVOUR	Concentrated plum and red berry notes with spice and black fruits. Restrained at first but with airing rich intense fruit flavours are framed by great structure with cedar, dark plums closing out.
TECHNICAL DATA	Alcohol vol: 14.5% pH: 3.57 Total Acidity: 6.0 g/L Residual Sugar: <2 g/L Total cases produced: 1700 x 6

CELLAR POTENTIAL 2035

#### HAVE IT WITH...

A porterhouse steak and pepper sauce.

