

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2019 SHIRAZ

SOUTH AUSTRALIA



VINEYARD

Angove Family Winemakers is one of Australia's leading Organic winemakers. Sourced from our own Organically certified Nanya vineyard and premium certified Organic growers in the McLaren Vale region.

Vintage 2019 started normally following a dry, yet cool, uneventful spring. As harvest progressed this changed and an unprecedented heatwave in early January caused the vines to shut down for a couple of weeks. With decades of experience in the region our vineyard team was well prepared and provided the vines with adequate water prior to this, ensuring healthy full canopies and fruit that was unaffected by this extreme weather event. As the weather moderated into February the vines awoke from their slumber and ripened the fruit to perfection. We harvested a slightly below average quantity of high quality fruit, possibly the best we have seen in a decade of farming this section of the vineyard Organically.

WINEMAKING

The grapes for this wine were harvested at night to make sure that they were as cool as possible. Crushed to both rotary and 'sweeparm' fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins when optimum flavour and colour levels were achieved and allowed to go through the second malolactic fermentation. Stored on oak until assemblage the wine has then had minimal handling prior to filtration for bottling at our Certified Organic winery.

TASTING NOTES

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| COLOUR | Rich purple red with magenta hues. |
| AROMA | Aromas of raspberry, red cherries and spice. |
| FLAVOUR | Dark red fruits, licorice and chocolate with soft oak flavours on the palate, finishes soft with fine tannins. |
| CELLAR POTENTIAL | 3-5 Years. |

HAVE IT WITH ...

Spanish inspired pork Casserole, Vegan Lasagne.

Certified Organic
Vegan Friendly
Minimal Preservatives

