
WILD OLIVE



2016 Shiraz

McLAREN VALE

VINEYARD

McLaren Vale coastal climate is ideally suited to organic viticulture and the Angove family's philosophy of Organic management of their vineyards in the region has been unwavering. Sustainable viticulture and organic management of our vineyards including under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs ensures vines with greater balance, fruit flavour concentration and better overall vineyard biodiversity and health. The whole system is linked – Soil, Plants, Animals, Food, People and Environment.

The 2016 Wild Olive Shiraz grapes have been sourced from our Warboys Organic Vineyard and a long term local grower. Warboys provides the powerful base for the wine with growers fruit contributing elegance and finesse due to different soils and microclimates.

WINEMAKING

Hand crafted in the Angove small batch winery, the berries were gently de-stemmed with a large proportion of whole berries included. A three day cold soak was followed by fermentation during which the juice is gently pumped over the skins to extract colour, flavour and tannin. The finished ferment was then basket pressed to ensure the gentle handling continues as the delicate flavours are coaxed from the grapes. Maturation in small oak for 12 months prior to barrel selection and assemblage preceded minimal fining and light filtration pre bottling.

TASTING NOTES

COLOUR	Dark, inky purple.
AROMA	Blackberry and plum followed by pepper and spice.
FLAVOUR	Dark cherry, blackberry, cedar and clove with deft oak and a hint of pepper.
CELLAR POTENTIAL	2019

HAVE IT WITH...

A perfect match to French inspired food such as organic Coq au vin.