

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

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## LONG ROW

2021 MERLOT

SOUTH AUSTRALIA



### VINEYARD

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The grapes for this wine were sourced from the Angove family's own vineyards and premium growers in the region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in an even, unhurried pace into late March with all varieties looking simply stunning.

### WINEMAKING

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The grapes for this wine were picked at night to ensure they were as cool as possible and minimise any oxidative spoilage. Crushed directly into fermenters the must was then allowed to macerate for 2 days prior to inoculation and fermentation. When ferment was complete the wine was pressed off skins and allowed to go through natural malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

### TASTING NOTES

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COLOUR	Deep red with purple hues.
AROMA	Aromas of cherry and blackcurrant with herbal undertones.
FLAVOUR	The medium to full palate is well balanced with red and dark berry fruits, good length and a soft, rounded finish.
CELLAR POTENTIAL	4 Years.

### HAVE IT WITH ...

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Perfectly suited to pork dishes or Indian cuisine.

Vegan Friendly.