



2019 SHIRAZ CABERNET

SOUTH AUSTRALIA



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.

WINEMAKING

We harvested at night to make sure that they were as cool as possible to reduce any chance of oxidative spoilage and decrease our energy inputs in the winery. Crushed to 'sweeparm' fermenters the grapes were then allowed to cold macerate for 2 days prior to inoculation and fermentation. Pressed off skins when optimum flavour and colour levels were achieved, the second malolactic fermentation occurred under strict temperature control to ensure flavour and colour were retained. Stored on oak until assemblage the wine has then had minimal handling prior to filtration for bottling at our certified Organic winery.

TASTING NOTES

COLOUR Rich, deep purple.

AROMA Satsuma Plum, black currant and dark fleshed cherry.

FLAVOUR Follow from the aromas with additional cocoa, subtle oak

and a soft, earthy finish.

CELLAR POTENTIAL 3-5 Years.

HAVE IT WITH ...

Roast Beef or Vegetarian Ravioli

Certified Organic Vegan Friendly Minimal Preservatives



