



Shiraz Viognier [shi-RAZ vee-oh-NYAY]:

Shiraz, as Syrah is called in Australia, made its way there in the 1830's and is now Australia's most widely planted grape. The grape originally gained its reputation in France's Rhone region where a small amount of Viognier is often interplanted with Syrah where they are harvested and vinified together to make high quality wines. This blend is reminiscent of the classic style from the grapes' origins.

Angove's Nine Vines Shiraz Viognier—At a Glance

The Angove family has been producing wine since 1886. Of Angove's original vineyards at Tea Tree Gully in the Adelaide foothills, only nine vines remain. Angove's Nine Vines Shiraz-Viognier recalls the vibrancy of a wine growing region that played an important role in the family's winemaking heritage.

Appellation: South Australia →



Vineyard Notes:

The grapes for this wine were sourced from Angove's own Nanya vineyard and from premium growers in the Murray Valley (Riverland) and Southern Flinders regions of South Australia, 150 miles northeast of Adelaide.

Tasting Notes:

Deep red with inky hues, this medium bodied wine is bursting with aromas of spicy black pepper with apricot notes. On the palate the wine shows soft warm characters and finishes with rich fruit flavours.

Winemaking Notes:

White Viognier grapes were crushed into rotary fermenters and the free run juice allowed to drain off our Nine Vines Viognier. Red Shiraz grapes were then crushed on top of this mass of "sloppy" Viognier skins. It was then inoculated with yeast and kept at 15C for 24 hours before being allowed to warm to 25C for the rest of the fermentation on skins. We believe the co-fermentation of these two grapes is the key to the success of this delicious wine.

Technical Specifications:

Vintage: 2008
Composition: 94% Shiraz, 6% Viognier
Alcohol: 14.5%
pH: 3.45
Residual Sugar: .2g/100mL

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