



*Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.*

#### VARIETAL

Pinot Gris

#### REGION

McLaren Vale (Clarendon)

#### TECHNICAL

Alcohol - 12.5%

pH - 3.23

Residual Sugar - <1g/L

Total Acidity - 6.5/L

#### CELLAR POTENTIAL

3 Years

#### WINEMAKER

Tony Ingle

#### CASES MADE

468

Vegan Friendly



## FAMILY CREST

### 2020 ANGELS RISE PINOT GRIS

McLAREN VALE (CLARENDON)

#### VINEYARD & VINTAGE

The Angove Family's Angels Rise Vineyard sits high above the small town of Clarendon with an elevation of over 280m above sea level. Whilst still located within the region of McLaren Vale, its climate is quite different due to its elevation and aspect. A cool site and just a stone's throw from the Adelaide Hills mean it is an exceptional site for producing aromatic white varieties.

Wine made from the vineyard has been described by Tyson Stelzer as having '...a flamboyant personality that prevails despite the seasons, a signature special site unmatched by any other patch of dirt'.

The 2020 growing season was a very good one for quality. A wet winter in 2019 set up the soil moisture well however a cool and windy November resulted in poor fruit set, lowering yields. A generally cool January and February resulted in even ripening and although yields were low the fruit delivered to the winery was in pristine condition with great flavour and vibrant acidity.

#### WINEMAKING

The Pinot Gris was hand-picked in the cool of a March morning. Once delivered to the winery it was hand sorted and then gently pressed in our small membrane press. Only the free run and soft press juice were captured. The juice was cooled to 15c with no preservative added and left overnight before a very hard rack of the light lees and semi clear juice. Fermentation was initiated in stainless steel and was controlled at 15-18c to retain the lovely nashi pear redolent of this variety in cool climates. Once dry the wine was packed away with all yeast lees, mostly in stainless steel but also in large 5 year old Mercurey puncheons, for 6 months ageing "sur lie" allowing the finished wine to generate more complexity and palate length.

#### TASTING NOTE

Fresh Nashi Pear and citrus peel on the nose, followed by crisp linear stone fruit on the palate. The wine finishes clean and mouth-watering, begging the question of a second glass. There is a tense aspect to this wine which speaks of its special origin.