



ANGOVE
McLAREN VALE

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

Grenache 45%

Shiraz 25%

Mourvèdre 20%

REGION

McLaren Vale

BARREL AGEING

20 months in large French oak vat, puncheons and hogsheads

TECHNICAL

Alcohol - 14.5%

pH - 3.50

Residual Sugar - <2g/L

Total Acidity - 5.9g/L

CELLAR POTENTIAL

2033

WINEMAKERS

Tony Ingle and Paul Kernich

Vegan Friendly



FAMILY CREST

2022 GRENACHE SHIRAZ MOURVÈDRE

McLAREN VALE

VINEYARD

The Grenache Shiraz Mourvèdre is crafted from Grenache from old vines growing in the sandy soils of Blewitt Springs in the centre of McLaren Vale and from our certified organic and biodynamic Warboys Vineyard, Shiraz from the exposed slate and quartz slopes high in the windswept Sellicks Hills, and Mourvèdre from the loam soils of the more protected Sellicks Foothills to the south.

The perfume of Blewitt Springs contrasts and combines with the spice and pepper of the southerly Sellicks vineyards.

VINTAGE

Above-average winter and early spring rain set the vines for a great start to the growing season. Cooler conditions prevailed through budburst to flowering, which resulted in lower yields. The 2022 season heralded a gentle and slow ripening period by a mild summer recording no days above 40°C, allowing the development of excellent flavour and colour.

WINEMAKING

Each variety was hand picked separately when at peak ripeness, transported to our winery where it was cooled to 5°C and then hand sorted before being fermented according to taste and terroir. Basket pressed and then allowed to mature in 2nd and 3rd use French oak puncheons before the final stage of blending and then resting for 12 months in large French oak vats, before bottling.

TASTING NOTE

Bright garnet red with purple hues. Cherry and damson plum, star anise and pepper on the nose. Cherry Fraises and plum on the palate with a silky texture.