



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

REGION

McLaren Vale

BARREL AGEING

Ten months in French oak puncheons

TECHNICAL

Alcohol – 14.5%

pH – 3.46

Residual Sugar – <2.0 g/L

Total Acidity – 6.0 g/L

CELLAR POTENTIAL

2032

WINEMAKERS

Tony Ingle and Paul Kernich

Vegan Friendly

FAMILY CREST

GRENACHE 2021

McLAREN VALE

VINEYARD

Crafted from grapes grown in the sandy soils of an immaculate vineyard in the Blewitt Springs subregion of McLaren Vale. Grapes from this vineyard are delightfully aromatic and full of personality.

VINTAGE

Good rainfall in September promoted excellent vine growth and even budburst. Optimal weather in November allowed for excellent fruit set and mild conditions through to harvest ensured ripening progressed gradually, retaining natural fruit acidity, and developing full bodied fruit flavour. The absence of the usual summer heat waves in February and March meant the fruit was harvested in pristine condition.

WINEMAKING

Handpicked, hand sorted and carefully destemmed, leaving predominantly whole berries. Fermentation in 70-year-old concrete open fermenters the must pumped over, two to four times daily. Gently pressed in a small pneumatic press. Malolactic fermentation proceeded in seasoned French oak puncheons, preserving maximum fruit flavour and concentration at the same time as subtle oak characters. Matured in barrel for 10 months prior to bottling.

TASTING NOTE

Bright ruby red with magenta hues. Aromatic cherry, plums, and spice, supported by star anise and cloves. Dark fruits follow on the palate with a soft, mouth-filling and rounded finish.

