



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

2033

WINEMAKERS

Tony Ingle and Paul Kernich

Vegan Friendly



## FAMILY CREST

### GRENACHE 2022

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

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

The hand-picked grenache grapes were carefully selected on 14th March. The bunches then cooled overnight to preserve their freshness before undergoing a thorough hand-sorting, ensuring that only the perfect whole bunches were retained. These selected bunches were then gently placed in small open fermenters.

To maintain the purity of the fruit, the fermenters were inerted with carbon dioxide and sealed, allowing for a gradual process known as carbonic maceration. This unique technique initiates the fermentation of sugars within the unbroken grapes themselves. Over time, some berries naturally split, releasing their juice and furthering the fermentation process. This intracellular fermentation creates a delicate balance, with the released carbon dioxide acting as a protective shield for the remaining bunches.

After three weeks of careful monitoring, the tank was pressed, and the wine was transferred to a temperature-controlled tank to undergo malolactic fermentation (mlf). To add a subtle nuance, 15% of the wine was matured in old French oak puncheons.

The wine was bottled in mid-September 2022, allowing it ample time to develop and integrate its various elements. As a result, the wine presents itself with finesse and elegance

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.