



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

Tempranillo

REGION

McLaren Vale

BARREL AGEING

Fourteen months in French oak and American oak hogsheads

TECHNICAL

Alcohol – 14%

pH – 3.7

Residual Sugar – <0 g/L

Total Acidity – 6.0 g/L

CELLAR POTENTIAL

2030

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST TEMPRANILLO 2020

McLAREN VALE

VINEYARD

Sourced from a small vineyard in the McLaren Vale subregion of Willunga.

VINTAGE

Good winter rain provided perfect conditions leading into budburst, while warm daily temperatures in September encouraged rapid vine growth. A cool and windy November resulted in poor fruit set, consequently lowering yields. A relatively cool January and February ensured the grapes were able to ripen slowly and evenly. Although yields were low, the fruit was in pristine condition with vibrant acidity, colour, and flavour.

WINEMAKING

Picked in the early hours of the morning and crushed on arrival at the winery. Chilled and macerated on skins, without inoculation, to extract abundant fruit character. Mixed daily during fermentation. Basket pressed, with the free run and soft pressings combined prior to malolactic fermentation and maturation in new and old French and American oak hogsheads. After 14 months, the best barrels were carefully selected, lightly filtered, and bottled on-site.

TASTING NOTE

Deep red with intense dark cherry, blackcurrant, and sandalwood aromas that continue onto the palate and are joined by delicate spice and subtle soft tannins.