



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

14 months in French oak and American oak Hogsheads

TECHNICAL

Alcohol - 14.5%

pH - 3.7

Residual Sugar - <0.3g/L

Total Acidity - 5.7g/L

CELLAR POTENTIAL

2030

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2021 TEMPRANILLO

McLAREN VALE

VINEYARD & VINTAGE

Our Tempranillo is from a vineyard on the outskirts of the small town of Willunga, and was handpicked in mid-March with fantastic fruit ripeness.

2021 has been heralded by many in Australia as a “unicorn” vintage – often spoken about but rarely, if ever, seen. Perfect growing weather, cool maturation and a steady and trouble free harvest. Yields were back to normal and while summer 2019–20 was the second hottest on record, 2020–21 was the coolest in 10 years under the influence of a La Niña climate pattern. South Australia had its coolest summer in 19 years and the wines from this vintage are exceptional.

WINEMAKING

After a gentle de-stemming the whole berries were cooled to 15°C and macerated on skins without inoculation to extract the delicious fruit characters. Once the indigenous “wild” yeast started the fermentation, we carefully hand-plunged mixed the must to coax colour and flavour from the skins with minimal additions. Once ferment was complete the wine was basket-pressed and racked to new and seasoned French oak barrels. Bottled on site we have been able to control every aspect of this meticulous artisan handmade wine that reflects our philosophy of letting the McLaren Vale soils and environment express themselves through the wine.

TASTING NOTE

A highly aromatic nose of dark cherries, raspberries and potpourri, the luscious palate displays cherry, subtle spice and delightful soft tannins that linger long after the wine is gone.