



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

Shiraz

REGION

McLaren Vale

BARREL AGEING

9 months in French oak
Puncheons

TECHNICAL

Alcohol - 14.0%
pH - 3.46
Residual Sugar - <2g/L
Total Acidity - 6.6g/L

CELLAR POTENTIAL

2027+

WINEMAKER

Tony Ingle

CASES MADE

75

Vegan Friendly



BLEWITT SPRINGS

2017 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

This stunning vineyard in south western Blewitt Springs produces delightfully intense fruit every year. Planted in the late 1940's the gnarled vines are gently coaxed into producing small crops of highly perfumed fruit. The soil is mainly light beach sand that was deposited on this westerly facing slope many years ago, when the sea retreated for the last time through Maslin's gap. This provides great drainage over a clay base allowing the deep rooted Shiraz vines to stay fresh and hydrated during the warm 'Mediterranean' like summers.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2 – 3 weeks later than normal due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

WINEMAKING

Hand-picked bunches are sorted in our winery and after a gentle de-stemming, the whole berries were fermented in small fermenters, carefully hand-plunged and sometimes foot trodden to coax colour and flavour from the skins with natural ferment and minimal additions. Once dry the wine was basket-pressed and racked to old French oak puncheons for 9 months before bottling. The resultant wine reflects our philosophy of letting the McLaren Vale soils and environment express themselves through the wine.

TASTING NOTE

Deep dense purple in colour. Classic notes of McLaren Vale: dark chocolate, cherry and liquorice on the nose. The palate has luscious cherry flavours, delicate spice and delicious soft tannins.