



ANGOVE
McLAREN VALE

Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale and Adelaide Hills, together with diverse wines from some of South Australia's great wine growing regions.

VARIETAL

Pinot Gris

REGIONS

McLaren Vale/Adelaide Hills

TECHNICAL

Alcohol - 12.0%

pH - 3.33

Residual Sugar - <0.5g/L

Total Acidity - 6.2g/L

CELLAR POTENTIAL

Drink now

WINEMAKERS

Tony Ingle

Amelia Anspach

SERVE

Enjoy with mushroom risotto or antipasto

Vegan Friendly



FAMILY CREST

2023 PINOT GRIS

McLAREN VALE/ADELAIDE HILLS

VINEYARD & VINTAGE

The Angove Family's Angels Rise Vineyard sits high above the small town of Clarendon in the McLaren Vale wine region, with a height of over 280m above sea level. A cool site boarding the Adelaide Hills is excellent for producing aromatic white varieties. Tyson Stelzer has described wine made from the vineyard as having '...a flamboyant personality that prevails despite the seasons, a special signature site unmatched by any other patch of dirt'.

For this vintage a second parcel of grapes was sourced from across the border in the Adelaide Hills which is renowned for producing delicate aromatic white wines.

Both wine regions experienced good winter rains filling the soil profile in readiness for spring. Continued wet and cold conditions throughout spring delayed budburst and resulted in slower shoot growth. Spring rainfall was higher than the normal winter average. Multiple rain events during spring resulted in increased disease pressure and inflorescence loss, some varieties being more affected than others. Flowering occurred in late November and weather was mostly cool, wet, windy and cloudy adversely impacting on fruit set and reducing overall yields.

WINEMAKING

A low yielding crop of Pinot Gris was harvested in the cool hours of the morning within its perfect ripening window. It was immediately transported to the winery, destemmed and crushed before gentle pressing. Only free run juice was captured for this wine, fermented on solid lees in both 600-litre oak barrels and cool fermentation in stainless steel. Three-month maturation on lees to add complexity and texture.

TASTING NOTE

Nashi pear and lemon zest bouquet, a bright and fresh pallet of white peach and apple blossom. The 2023 vintage finishes with great texture and mouth-watering acidity, with just the right amount of gentle lee's influence, tempting you to take a second glass.