



*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

#### TECHNICAL

Alcohol - 13.0%

pH - 3.31

Residual Sugar - <2g/L

Total Acidity - 6.8g/L

#### CELLAR POTENTIAL

Drink now

#### WINEMAKERS

Tony Ingle

Amelia Anspach

#### SERVE

Enjoy with mushroom risotto or antipasto

Vegan Friendly



## FAMILY CREST

### 2024 PINOT GRIS

McLAREN VALE

#### VINEYARD & VINTAGE

Perched over 280 metres above sea level near the township of Clarendon, the Angove Family's Angels Rise Vineyard lies at the cool-climate edge of McLaren Vale, bordering the Adelaide Hills. This elevated site consistently produces Pinot Gris of purity, finesse and aromatic lift. As wine writer Tyson Stelzer noted, the vineyard expresses "a flamboyant personality that prevails despite the seasons" — a distinctive character that defines this special place.

The 2024 growing season began with solid winter rainfall, ensuring good soil moisture heading into spring. Summer was warm, without any real heat spikes, and disease pressure was minimal. Rain in December and January refreshed the vines as they ripened their moderate crops. A dry February ensured a worry-free harvest when the grapes reached optimum flavour ripeness

#### WINEMAKING

Low-yielding Pinot Gris was harvested on the 21st February in the cool early morning to preserve natural acidity and aromatic freshness. The fruit was destemmed and gently pressed, with only free-run juice retained. Fermentation took place under temperature control to dryness.

#### TASTING NOTE

Fragrant aromas of nashi pear, lemon zest and wild flowers. The palate is bright and fresh, with flavours of white peach and apple blossom. Fine acidity and subtle creaminess, unique to this single vineyard, lend length and texture, resulting in a wine that is both elegant and moreish.