

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2018 MERLOT

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from Angove's own Nanya Organic vineyard located near the township of Paringa. The soil is a relatively shallow red sandy loam over limestone, on top of a cliff overlooking the picturesque Murray River. The vines are mostly single cordon lower yielding vines, which the winemakers have noticed to be quite resilient in adverse conditions. Whether it is due to the organic practices being used or the site itself, the vineyard produces rich textural wines.

Despite a relatively dry winter, budburst was even and the timing was about on par with previous years; however, the dry soil caused many growers to water the vines earlier than normal. With dry conditions comes lack of disease pressure allowing our vineyard team to minimise the use of any mildew sprays. Dry conditions continued into January, with above average temperatures and a four day stretch in mid-January of above 40 degrees. With good canopies and careful irrigation this did not do any damage to the fruit unlike previous years.

WINEMAKING

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

TASTING NOTES

COLOUR	Striking dark ruby red.
AROMA	Raspberry and plum characters abound on the nose.
FLAVOUR	An intriguing palate of dark red fruits is complemented by subtle use of oak providing extra depth of character.
CELLAR POTENTIAL	3-5 Years.

HAVE IT WITH ...

A pot roast with horseradish mashed potatoes or vegetarian lasagne.

Certified Organic
Vegan Friendly
Minimal Preservatives

