



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 - 13.0%
pH - 3.53
Residual Sugar - <2g/L
Total Acidity - 6.2g/L

CELLAR POTENTIAL

2027+

WINEMAKER

Tony Ingle

CASES MADE

75

Vegan Friendly



SELICKS FOOTHILLS

2017 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

This is our most southerly and coolest source of Shiraz fruit in McLaren Vale. The vineyard sits high above The Vale facing North West and has the most stunning views. The soil is slate and loam providing the perfect environment for growing great Shiraz. The cool evenings are intensified in this vineyard by the winds coming in off Gulf St Vincent, helping the vines stay hydrated during the season. In this unique site the berries retain their acidity and accentuated pepper spice in the final wine.

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

Fully de-stemmed, the crushed berries were fermented using yeast selected from the Northern Rhone in small, open concrete fermenters. Each day the ferments were carefully hand-plunged and then the juice gently pumped over the skins to coax out their colour and flavour.

Once dry the wine was pressed and racked to French oak puncheons for 9 months before bottling. The resultant Shiraz reflects our philosophy of letting the McLaren Vale soils and environment be fully expressed in the wine.

TASTING NOTE

Vibrant crimson-purple hues. Pepper and cinnamon spice lead off with red currant and cherry fruit, followed by a hint of well-balanced French oak. Spicy and elegant, the palate exudes white pepper and red berry fruit reinforced by soft tannins.