



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

14 months in French oak
Puncheons

TECHNICAL

Alcohol - 13.5%
pH - 3.65
Residual Sugar - <1g/L
Total Acidity - 6.4g/L

CELLAR POTENTIAL

2027+

WINEMAKER

Tony Ingle

CASES MADE

178

Vegan Friendly



SELLICKS FOOTHILLS

2018 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Our most southerly and coolest source of Shiraz grapes in McLaren Vale. The vineyard sits high above "The Vale" facing North West and has the most stunning sea 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 from Gulf St Vincent, helping the vines stay hydrated during the season. In this unique site the grapes retain their acidity and accentuated pepper spice in the final wine.

Average Winter rainfall and a dry Spring checked initial vine growth and reduced disease pressure in the vineyard. Budburst and flowering occurred in line with the long term average in mid-September. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. The dry, stable conditions continued throughout Summer with rainfall being up to 80% lower than averages. January experienced 14 consecutive days over 30°C but thankfully nothing over 40°C. With access to both recycled and artesian water and were able to develop the vines carefully with controlled irrigation. February was generally cool and mild and grapes were harvested in pristine condition. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

WINEMAKING

Handpicked and sorted in late summer, the perfectly formed bunches were destemmed and crushed before being 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 transferred to French oak puncheons for 14 months prior to bottling without fining or filtration. The resultant Shiraz reflects our philosophy of letting the McLaren Vale soils and environment be fully expressed in the wine.

TASTING NOTE

Vivacious crimson with purple hues. Pepper, star anise and cinnamon lead off with red currant and cherry fruit, followed by a hint of well-balanced French oak. Voluptuous, spicy and elegant, the palate exudes white pepper and dark berry fruit complemented by silky smooth tannins.