

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2018 SHIRAZ CABERNET

SOUTH AUSTRALIA



VINEYARD

Angove Family Winemakers is one of Australia's leading Organic winemakers. Sourced from our own Organically certified Nanya vineyard and premium certified Organic growers in the McLaren Vale region.

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 harvested at night to make sure that they were as cool as possible. Crushed to 'sweeparm' fermenters the grapes were then allowed to cold macerate for 2 days prior to inoculation and fermentation. Pressed off skins when optimum flavour and colour levels were achieved, the second malolactic fermentation occurred under strict temperature control to ensure flavour and colour were retained. Stored in seasoned oak barrels until assemblage the wine has then had minimal handling prior to filtration for bottling at our certified Organic winery.

TASTING NOTES

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| COLOUR | Dark purple red. |
| AROMA | Black cherry, black currant and plum. |
| FLAVOUR | Follow from the aromas with additional chocolate, subtle oak and a soft, earthy finish. |
| CELLAR POTENTIAL | 3-5 Years. |

HAVE IT WITH ...

Roast Beef or Vegetarian Ravioli

Certified Organic
Vegan Friendly
Minimal Preservatives

