



ANGOVE

McLAREN VALE

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THE MEDHYK | SHIRAZ | 2019 | McLaren Vale

Angove Family Winemakers is a fifth-generation family owned and operated winery and distillery dedicated to crafting super premium and single vineyard wines from their organic vineyards in McLaren Vale, together with diverse organic wines and spirits from some of Australia's great wine growing regions.



STYLE | PALATE

Rich spice and black fruits on the nose which give way to pepper as the wine develops in the glass. On the palate the wine sings with elegance and power, supported by the texture provided by French oak. This wine will continue to develop and show its complexity with time.

VINTAGE | GROWING SEASON

McLaren Vale fared well in a challenging vintage, due to the moderating influence of the Gulf St Vincent, reliable spring rainfall and excellent water management; enabling the vines to grow unimpeded during hot spells. Yield was slightly impacted by two weather events, a hailstorm during flowering in November, and a day in January where temperatures soared to 46.6°C, burning some leaves and fruit. Harvest was fast and furious and while quality was exceptional, yields were down by up to 25%.

VINIFICATION

All parcels were kept separate throughout the winemaking process. Hand-picked, hand sorted, destemmed, and crushed, except for 25% of the fruit from the Angels Rise parcel, which remained as whole bunches in the ferment. Cold macerated for a week prior to gentle warming, encouraging ferment to start naturally. The ferment was plunged daily, and the juice was pumped over regularly to maintain a wet cap. The wine remained on skins for 14 days before basket pressing and decanting to French oak puncheons. The final assemblage was carefully made in early October 2020. Bottled without fining or filtration.

VARIETAL

100% Shiraz

REGION

McLaren Vale

DOZENS MADE

665

CELLARING

2039

WINE MAKER

Tony Ingle

VINEYARDS

Blewitt Springs gave us a lovely parcel of fruit from old vines growing on a sandy west facing slope. The second parcel was sourced from old vine shiraz grown on heavy Biscay clay in Willunga. These vines produce only small crops of intense shiraz grapes packed with flavour. The final parcel was from our own high altitude Angels Rise vineyard where the shiraz sings with ethereal elegance and complements the other parcels, creating a blend which is more than its parts.

FOOD MATCH

Slow roasted beef brisket, scalloped potatoes, dill carrots

ALCOHOL

14.5%

RS

<2g/L

pH

3.56

TA

5.9g/L