



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

VINE AGE
40-80 years

BARREL AGEING
15 months in French oak

TECHNICAL
Alcohol - 13.5%
pH - 3.65
Residual Sugar - 0.3g/L
Total Acidity - 6g/L

CELLAR POTENTIAL
2028

WINEMAKER
Tony Ingle

CASES MADE
1380

Vegan Friendly



THE MEDHYK

2016 OLD VINE SHIRAZ McLAREN VALE

VINEYARD & VINTAGE

Vineyards for 2016 included the certified organic Warboys Vineyard surrounding cellar door, the nearby Swann vineyard in Blewitt Springs, grown on ancient sand dunes, and the Cameron block with its cracking black Biscay clays just north of the township of Willunga. Each of these single vineyard parcels is exclusively hand-picked.

Winter and Spring rainfall was well below average requiring early irrigation to ensure budburst and flowering occurred with minimal stress on the vine. Mild, calm conditions at flowering resulted in good fruit set despite a rain event mid-November. Drier than average conditions meant low disease pressure but tougher growing conditions for the vine. Fortunately, a rainfall event in early February refreshed the vines setting them up perfectly for the ripening period. Optimum ripening conditions late February/early March allowed for excellent flavour development with balanced acidity and lifted aromatics. Wines from this year are fresh and fragrant with great structure, intensity and depth. They are drinking excellently now and will cellar outstandingly due to their exceptional balance of fruit, acidity and tannin.

WINEMAKING

Hand sorted in our Vintage House small batch winery, each parcel is treated in a manner designed to enhance the inherent character of the individual vineyard. The Swann fruit was destemmed with the berries left whole. The fruit from the old vines on the Cameron block was destemmed and crushed into open top oak puncheon barrels and fermented until dry.

The Warboys Vineyard fruit from the deep loamy soils of our grandfather vines was fermented with a small percentage of whole bunches placed in the bottom of the tank, with destemmed fruit crushed over the top. All the separate wines were basket pressed into French oak puncheons and then cosseted in our cool cellars for 12 months. In early 2017 we selected only the best barrels, blending these together and returning to oak to create the final blend.

TASTING NOTE

Opaque purple with bright hues. Aromas of dark black berry fruit, bitter chocolate and liquorice with a touch of earthiness, bound by French oak. Rich and full on the front of the palate with black cherry and berry fruit on the middle palate. The finish is long and well-structured heralding a great wine with substantial ageing potential.