



ANGOVE  
McLAREN VALE

*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  
17 months in French oak

TECHNICAL  
Alcohol – 14.0%  
pH – 3.53  
Residual Sugar – <1.0 g/L  
Total Acidity – 6.8 g/L

CELLAR POTENTIAL  
2038

WINEMAKER  
Tony Ingle

CASES MADE  
1730

Vegan Friendly



## THE MEDHYK

### OLD VINE SHIRAZ 2018

McLAREN VALE

#### VINEYARD

Grapes were predominantly sourced from Blewitt Springs, specifically from old vines grown on a sandy west facing slope. Fruit from this vineyard displays rich dark chocolate and black berry notes.

The remaining 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 delicious ripe plum and black cherry flavours.

#### VINTAGE

A wet 2017 allowed for healthy vine growth early in the 2018 season. With spring rainfall lower than average and an unusually dry summer, disease pressure was low. The stable dry conditions at flowering resulted in excellent fruit set, while good water management ensured vine growth was unimpeded by the drier conditions. February daytime temperatures were generally in the high 20s with cooler nights, which led to grapes ripening slowly and being harvested in pristine condition.

#### WINEMAKING

Both parcels were kept separate throughout the vinification process. Hand-picked, hand-sorted and cold soaked. The Blewitt Springs fruit was destemmed leaving mainly whole berries and fermented in small open fermenters. The majority of the Willunga parcel was destemmed and crushed, with a small amount of whole bunches included in the ferment. Flavour and colour was extracted using regular pump-overs and delestage. Basket-pressed. Malolactic fermentation and 12 months maturation in 80% old and 20% new Burgundian French oak. After 12 months the best barrels were selected, carefully combined, and returned to French oak for 6 months. Bottled without fining or filtration and cellared for 18 months prior to release.

#### TASTING NOTE

Deep magenta with purple hues. Aromas of dark forest fruits, rich chocolate and liquorice are accompanied by French oak. A luscious and rich front palate followed by mid-palate dark cherry and blackberry and ending with well-structured length.