



*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

Grenache

#### REGION

McLaren Vale

#### BARREL AGEING

10 months in French oak  
Puncheons

#### TECHNICAL

Alcohol - 14.0%  
pH - 3.62  
Residual Sugar - 0.3g/L  
Total Acidity - 5.5g/L

#### CELLAR POTENTIAL

2025

#### WINEMAKER

Tony Ingle

#### CASES MADE

300

Certified Organic  
Vegan Friendly



## WARBOYS VINEYARD

### 2017 GRENACHE

McLAREN VALE

#### VINEYARD & VINTAGE

Sourced from our Warboys Vineyard in McLaren Vale.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2 – 3 weeks later than normal due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

#### WINEMAKING

Hand picked starting with the old cane pruned vines near the roadway in late February and continuing in the rest of the vineyard during the following 8 days. Each bin of Grenache fruit was carefully loaded onto our triage table where leaves, petioles and any shrivelled grapes were removed by hand. Half of the bunches, complete with rachis, were placed on the bottom of the ½ tonne fermenters and destemmed berries crushed on top of them.

Utilising our winery's indigenous yeast, the ferment was allowed to warm to 30°C, receiving gentle hand-plunging twice daily. As the ferment neared dryness we jumped into the vats and used our feet to crush the whole berries on the bottom of the fermenters, releasing more sugar into the must. Once fermentation was complete, the skins were macerated for a couple of days before basket pressing. The wine was then transferred to older French oak puncheons for malolactic fermentation and maturation. Final assemblage was decided in early February 2018 before the wine was bottled without fining or filtration.

#### TASTING NOTE

Brilliant bright red with a blueish tinge. Vibrant floral/violet characters on the nose with dark cherries and wild thyme. Red berries and cherry intermingle with spice and subtle oak undertones.

