



*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

14 months in French oak  
Puncheons

#### TECHNICAL

Alcohol - 14.2%  
pH - 3.65  
Residual Sugar - <1g/L  
Total Acidity - 5.2.g/L

#### CELLAR POTENTIAL

2038

#### WINEMAKER

Tony Ingle

#### CASES MADE

440

Certified Organic  
Vegan Friendly



## WARBOYS VINEYARD

### 2018 GRENACHE

McLAREN VALE

#### VINEYARD & VINTAGE

This small batch, single vineyard organic wine is sourced from our Warboys Vineyard in McLaren Vale.

Average Winter rainfall and a dry Spring checked initial vine growth and reduced disease pressure in the vineyard. Budburst and flowering occurred in line with the long term average in mid-September. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. The dry, stable conditions continued throughout Summer with rainfall being up to 80% lower than averages. January experienced 14 consecutive days over 30°C but thankfully nothing over 40°C. With access to both recycled and artesian water and were able to develop the vines carefully with controlled irrigation. February was generally cool and mild and grapes were harvested in pristine condition. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

#### WINEMAKING

Grapes were hand picked in late summer beginning with the old cane pruned vines, with their northerly aspect, near the roadway and continuing through the rest of the vineyard during the following week to ensure each parcel was at its prime. The picking bins of Grenache fruit were gently loaded onto our triage table where leaves, petioles and any shrivelled grapes were removed by hand. Whole bunches of pristine Grenache were then placed on the bottom of the ½ tonne fermenters and destemmed berries crushed on top.

Utilising our 100 year old 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 May 2019 before the wine was bottled without fining or filtration.

#### TASTING NOTE

Brilliant glowing red with a purple tinge. Vibrant violet and pomegranate characters on the nose intermingle with dark cherries and wild thyme. On the palate red berries and cherry combine with spice and subtle oak nuances.

