



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

BARREL AGEING

16 months in French oak
Puncheons

TECHNICAL

Alcohol - 14.5%
pH - 3.56
Residual Sugar - <1g/L
Total Acidity - 5.5g/L

CELLAR POTENTIAL

2039

WINEMAKER

Tony Ingle

CASES MADE

1100 cases

Certified Organic

Vegan Friendly



WARBOYS VINEYARD

2019 SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Sourced from our certified organic and biodynamic 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

Hand-picked in early March, the whole bunches of Shiraz were chilled prior to hand sorting to ensure only pristine fruit in the ferment. In our Vintage House, 25% whole bunches were placed in the fermenter and the remainder was destemmed and crushed on top. The must was then cold soaked at 10°C, for 3 days before being allowed to warm to 20°C. Fermentation was initiated by indigenous yeasts from our 100 year old winery. The small fermenters were hand plunged daily and gently pumped over every few days. As the ferment reached completion we donned the waders and jumped in to crush the remaining berries on the bottom of the tank.

Once the ferment had finished, the skins were protected from oxidation by a blanket of CO₂ for 3 days of extended maceration. Pressed using our old wooden basket press, with the pressing wine added back to the free run. The wine was then racked to large new, 2nd and 3rd fill French oak puncheons for 14 months. The best barrels were selected in July 2020 and the wine was bottled without filtration or fining.

TASTING NOTE

Inky rich purple with intense magenta hues. Spice and forest floor followed by bitter chocolate and white pepper. Concentrated plum and red berry notes with spice and black fruits. Restrained at first but with airing rich intense fruit flavours are framed by great structure with cedar and dark plums closing out.

