

Reviews & Awards

FAMILY CREST

2022 GRENACHE

McLAREN VALE

AWARDS

Global Wine Awards Grenache Masters 2023 - **GOLD**

Halliday Wine Companion 2024 - **92pts**

REVIEWS

90 POINTS | Wine Business Magazine - Tyson Stelzer - February 2024

"The cool 2022 season has given birth to a Grenache of life, tang and complexity, uniting strawberry and raspberry fruit with a gentle herbal character and finely poised tannins. Lovely acid drive and fruit purity focus a long finish."

Best £20 - £30 | Drinks Business Grenache Masters Awards - November 2023

"In 1886, Angove Family Winemakers began as a hobby for William Thomas Angove, a medical doctor, who used the grapes to make tonics for his patients. Today Angove Family Winemakers oversees almost 300 hectares of organic vineyards in South Australia and along the Murray River near Renmark. The resulting wines are amazing, This McLaren Vale Grenache being an excellent expression. Mid-ruby-coloured, the wine has crunchy strawberry and cranberry fruit, with white pepper and earthy nuances. The palate shows zesty acidity, and satin-textured tannins frame the flavours, with creamy oak adding interest. A lovely wine, perfect for an afternoon 'barbie'"

92 POINTS | Halliday Wine Companion - Ned Goodwin - October 2022

"This is impeccably crafted, the price accentuating stellar value. Cranberry, rosehip, bergamot and crushed sour strawberry accents skitter along a chalky rail of pliant tannin, a pinion of savouriness. Transparent, perky and so succulent. Gorgeous! The acidity is fresh but not overwrought. Guzzle this with a chill and pretend, as your mood fancies, that it is either a mid-weight frisky red, or a sturdy rosé. Among the better value wines tasted to date."

Ned Goodwin MW - JamesSuckling.com - April 2023 - 92 Points

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