Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale and Adelaide Hills, together with diverse wines from some of South Australia's great wine growing regions.

ANGOVE

MCLAREN VALE

VARIETAL

Tempranillo, Grenache, Mataro, Carignan

R E G I O N S McLaren Vale

TECHNICAL

Alcohol - 14.0% pH - 3.56 Residual Sugar - 1g/L Total Acidity - 6.1

CELLAR POTENTIAL Drink now

WINEMAKERS Tony Ingle Paul Kernich

Vegan Friendly



AMV-X 2023 TEMPRANILLO GRENACHE MATARO CARIGNAN MCLAREN VALE

VINEYARD & VINTAGE

Sourced from across the McLaren Vale region with each site specific to the variety grown there. The Tempranillo is sourced from the dark biscay soils of the "Little Road" vineyard on the outskirts of Willunga whilst the Grenache is from the sand over clay soils of Blewitt Springs. Mataro is grown high in the Sellicks foothills slate and loam soils with the final piece of the puzzle coming from the clay and limestone soils of the Warboys Vineyard adjacent the Angove McLaren Vale Cellar Door.

Good winter rains filled the soil profile in readiness for spring. Continued wet and cold conditions throughout spring delayed budburst and resulted in slower shoot growth. Spring rainfall was higher than the normal winter average and resulted in increased disease pressure and inflorescence loss, some varieties being more affected than others. Flowering occurred in late November and weather was mostly cool, wet, windy and cloudy adversely impacting on fruit set and reducing overall yields. Fortunately the sun eventually came out and we were able to ripen the modest crop to peak physiological and flavour levels and harvest began in late February and continued into early April.

WINEMAKING

Each variety was handpicked separately when at peak ripeness, transported to our winery where it was cooled to 5°C and then hand sorted before being fermented according to taste and terroir. Basket pressed and then allowed to mature in 2nd and 3rd use French oak puncheons before the final stage of blending and then resting for 12 months in large French oak vats, before bottling.

TASTING NOTE

An explosion of soft supple flavours make this the perfect "food" wine. Liquorice, red and black mulberry characters of the Tempranillo intermingle with the pepper, spice and earthy charms of the Grenache. These are joined by the warmth of the Mataro delivering dried herbs dark plum and moreish tannin with the Carignan providing delightful floral notes.