



ANGOVE  
McLAREN VALE

*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

8 months in French oak puncheons

TECHNICAL

Alcohol – 14.0%

pH – 3.46

Residual Sugar – <2.0 g/L

Total Acidity – 6.0 g/L

CELLAR POTENTIAL

2033

WINEMAKERS

Tony Ingle and Paul Kernich

Vegan Friendly



## FAMILY CREST

### GRENACHE 2023

McLAREN VALE

VINEYARD

Crafted from grapes grown in the sandy soils of an immaculate vineyard in the Blewitt Springs subregion of McLaren Vale. Grapes from this vineyard are delightfully aromatic and full of personality.

VINTAGE

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

The hand-picked grenache grapes were carefully selected in mid March. The bunches then cooled overnight to preserve their freshness before undergoing a thorough hand-sorting, ensuring that only the perfect whole bunches were retained. These selected bunches were then gently placed in small open fermenters.

To maintain the purity of the fruit, the fermenters were inerted with carbon dioxide and sealed, allowing for a gradual process known as carbonic maceration. This unique technique initiates the fermentation of sugars within the unbroken grapes themselves. Over time, some berries naturally split, releasing their juice and furthering the fermentation process. This intracellular fermentation creates a delicate balance, with the released carbon dioxide acting as a protective shield for the remaining bunches.

After three weeks of careful monitoring, the tank was pressed, and the wine was transferred to a temperature-controlled tank to undergo malolactic fermentation. To add a subtle nuance, 15% of the wine was matured in old French oak puncheons.

The wine was bottled in mid-September 2023, allowing it ample time to develop and integrate its various elements. As a result, the wine presents itself with finesse and elegance.

TASTING NOTE

Vibrant ruby red with magenta hues. Aromatic dark cherry, plums, and spice, supported by star anise and cloves. Dark forest fruits follow on the palate with a soft, mouth-filling and rounded finish.