



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

16 months in French oak puncheons

TECHNICAL

Alcohol – 14.0%

pH – 3.52

Residual Sugar – <1.0 g/L

Total Acidity – 5.1 g/L

CELLAR POTENTIAL

2039

WINEMAKER

Tony Ingle

CASES MADE

220

Certified Organic

Vegan Friendly



WARBOYS VINEYARD

GRENACHE 2021

McLAREN VALE

VINEYARD

Estate grown on our certified organic and biodynamic Warboys Vineyard in McLaren Vale.

VINTAGE

McLaren Vale fared well in a challenging vintage, due to the moderating influence of the Gulf St Vincent, reliable spring rainfall and excellent water management; enabling the vines to grow unimpeded during hot spells. Yield was slightly impacted by a hailstorm during flowering in November, and a day in January where temperatures soared to 46.6°C, burning some leaves and fruit. Harvest was fast and furious and while quality was exceptional, yields were down by up to 25%.

WINEMAKING

Hand sorted, 50% of the fruit destemmed and crushed on top of whole bunches. Ferment initiated by indigenous yeast. Daily hand plunging. Grape stomping of whole berries and bunches towards the end of ferment, releasing more sugar into the must. Two days of extended maceration. Basket pressed. Malolactic fermentation in older French oak puncheons. Sixteen months maturation. Careful barrel selection and final assemblage prior to bottling without fining or filtration.

TASTING NOTE

Brilliant bright red with a blueish tinge. Vibrant floral/violet aromatics combine with dark cherries and wild thyme. On the palate, red berries and cherry intermingle with spice and subtle oak undertones.

