



VINEYARD SELECT

2009 MCLAREN VALE SHIRAZ

REGION:

McLaren Vale, South Australia

VITICULTURE & WINEMAKING:

Over the past decade we have searched the famed “dress circle” of McLaren Vale to find the best vineyards for our Shiraz wine. Combining fruit from the cool Willunga hills in the south, the sandy loams of Blewitt Springs and also fruit from Angove Family Winemakers’ own Medhyk vineyard. These components blended together provide us with the perfect blend of complexity, fruit, weight and texture.

2009 was a cooler, dry growing season with steady ripening and no disease pressure, giving the winemakers ample opportunity to harvest at precisely the right time! The cool growing season provided bright lively fruit with dark intense colour which ended up as stunning wine.

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to 60 year old 5 tonne concrete fermenters the grapes were then allowed to macerate for nearly a week, until the indigenous yeasts started the alcoholic fermentation. Hand plunging and intensive rack and returns carefully extracted flavours typical of the region. The wine was left in contact with the skins for at least a week after the alcoholic fermentation extracting further complex tannins. Pressed to American Oak barrels the wine was matured for 18 months before bottling on the family owned estate.

WINEMAKERS’ NOTES:

Deep purple colour, opaque with inky hues. Brooding ripe blackberry and liquorish flavours on the nose, heightened by spicy oak. Rich flavourful palate with spice and fruit abounding long silky texture on the finish

This is a great wine now but will age gracefully for many years.

TECHNICAL:

Varieties:	Shiraz
Alcohol:	14.5% alc/vol
Total Acidity:	6.7 gms/l
Residual Sugar:	<2 gms/l