



ANGOVE'S

5 Generations of Winemaking Excellence



MCLAREN VALE SHIRAZ

REGION:

McLaren Vale , 2003

VITICULTURE & WINEMAKING:

Sandy loam over clay soils combined with the Mediterranean climate of McLaren Vale are ideal for growing shiraz.

This is the second vintage Angove's have made a McLaren Vale Shiraz. The grapes from a single vineyard are picked when perfectly ripe and brought to our winery in Renmark. From the time the grapes are received they are treated in the traditional hand made fashion reserved for the best primary resource.

The grapes are crushed into small open fermenters dating back to the early 1940s, where they are cool macerated before having selected yeast added. The juice is then pumped over the skins to gently extract flavour and colour. After time on skins the grapes are pressed and the wine undergoes malolactic fermentation in a blend of new, one and two year old American oak barrels.

WINEMAKERS' NOTES:

This wine is garnet with purple hues. Aromas of briar fruit and spicy vanillin oak are further complexed by chocolate and liquorice aromas.

On the palate this wine is an abundance of ripe red and black berry fruits, with cherry and oak adding an appealing character complexity, as promised on the nose. The wine has good length and finishes with firm yet subtle tannins.

This wine is the perfect partner to Beef Bourgeois or Roasted Duck.

TECHNICAL:

Varieties: Shiraz

Alcohol: 14.0% alc/vol

Total Acidity: 6.6 gms/l

Residual Sugar: <3 gms/l

\$90 6 x 750 ml