

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 Shiraz

REGION McLaren Vale

VINE AGE 40-80 years

BARREL AGEING 15 months in French oak

TECHNICAL Alcohol - 14.5% pH - 3.62 Residual Sugar - <1g/L Total Acidity - 6.6g/L

CELLAR POTENTIAL 2029

WINEMAKER
Tony Ingle

CASES MADE 1476

Vegan Friendly



THE MEDHYK

2017 OLD VINE SHIRAZ

McLAREN VALE

VINEYARD & VINTAGE

Above average rainfall, cool evenings and later harvest has produced one of our most intricate and complex Medhyk wines. Elegance, sophistication and delicious complexity are the hallmarks of this vintage.

Blewitt Springs gave us the majority of the grapes for this vintage, 60 percent coming from old vines grown on a sandy west facing slope. The cooler vintage meaning the west facing afternoon sun helped ripen the grapes fully, resulting in lovely black chocolate and blackberry notes. Our organic and biodynamic Warboys Vineyard provided 20 percent of the fruit, specifically from the north facing vines on the same slope as our Tasting Room where the warmer aspect helped in the cooler year to bring ripeness and spice. Our Warboys vines with their roots deep in chalk hill adding minerality to the finished wine.

The final parcel came from Willunga, heavy soils of Biscay clay which can, in a hot year be a very early pick, this year had a slightly longer maturation on the vine. The old - pre WW2- vines getting the chance to funnel a myriad of flavours from their complex and deep root systems into delicious ripe damson and black cherry flavours.

WINEMAKING

With cooler years a delicate touch is required to allow the elegance and fruit of great natural vineyards to express itself. Hand sorted in our Vintage House small batch winery, each parcel is treated in a manner designed to enhance the inherent character of the individual vineyard. The Blewitt Springs fruit was destemmed with the berries left whole. The fruit from the old vines on the Willunga block was destemmed and crushed into open tanks and fermented until dry.

The Warboys Vineyard fruit from the deep loamy soils of our grandfather vines was fermented with a small percentage of whole bunches placed in the bottom of the tank, with destemmed fruit crushed over the top. Basket pressing and secondary fermentation and 12 months maturation in 100% French oak from Burgundian coopers, about 20% new, reinforces the complexity of this years wine. 2 years relaxing in bottle prior to release have this wine ready to demonstrate what a cooler vintage in McLaren Vale can produce.

TASTING NOTE

Opaque purple with bright hues. Aromas of dark black berry fruit, bitter chocolate and liquorice with a touch of earthiness, bound by French oak. Rich and full on the front of the palate with black cherry and berry fruit on the middle palate. The finish is long and well-structured heralding a great wine with substantial ageing potential.