

ANGELS' SHARE
McLAREN VALE SHIRAZ
VINTAGE 2019

ANGELS' SHARE,
A GORGEOUS SILKY
RICH SHIRAZ

COLOUR

Bright deep, dark red with a luminous purple core.

AROMA

Vibrant notes of blueberries overlaid with dried violet petals and gentle woody spices.

PALATE

A soft entry that quickly fans out and saturates the palate: the perfect blend of power and elegance. Medium to full bodied in nature, this wine has ample fruit purity combined with lively savoury nuances. Notes of primary blue fruits combined with licorice straps and a brilliantly fragrant floral overtone. Tannins are savoury and detailed. They run long across the palate and opens the wine to a long complex finish.

WINEMAKING

The grapes were crushed into and fermented in 5, 7 and 10 tonne open fermenters. During the peak of fermentation the batches received regular pump overs 2-3 times daily to extract colour, flavour and tannin. The average time on skins was 15 days. The free run was drained off and the skins were pressed, with the pressings then combined with the free run. After 24 hours the wine was racked to barrel where malolactic fermentation proceeded. The final blend was lightly fined and unfiltered prior to bottling.

MATURATION

14 months in 12% new American oak hogsheads, the balance in 1 to 8 year old American and French oak

CELLAR POTENTIAL

Under good cellaring conditions this wine will age 10+ years

REGION

McLaren Vale, South Australia

“Angels share refers to the small amount of wine that evaporates from oak barrels during maturation, Medieval winemakers assumed that angels watched over their wines and that they took their share.”

