



The historic Brightlands Cellars, nestled in the rolling Adelaide foothills northeast of Adelaide city is where the Angove family’s winemaking legacy began. Constructed in 1875, this cellar is where Dr. William Angove’s pioneering winemaking experiments between 1886 and 1893 were undertaken. Brightlands Shiraz pays homage to this iconic location and to the hard work, determination, and dedication of prior generations of the family.

<i>Varietal</i> Shiraz
<i>Region</i> McLaren Vale
<i>Vine Age</i> 40-80 years
<i>Barrel Ageing</i> 18 months in French oak*
<i>Technical</i> Alcohol – 14.0% pH – 3.67 Residual Sugar – <2.0 g/L Total Acidity – 5.9 g/L
<i>Cellar Potential</i> 20+ Years
<i>Winemaker</i> Tony Ingle & Paul Kernich
<i>Cases Made</i> 192
Vegan Friendly

Brightlands

2020 SHIRAZ

McLAREN VALE

Vineyard

Grapes for Brightlands Shiraz are sourced from the families two exceptional vineyards in McLaren Vale. The Warboys Vineyard: at an elevation of 55 metres, this vineyard boasts 90+ year-old Shiraz vines planted on a south-facing slope of dark loam over limestone. The warm site and older vines deliver rich and robust classic shiraz flavours. The Angels Rise Vineyard: situated high above Clarendon, sits at an elevation of 305 metres and features 25+ year-old Shiraz vines planted on a south-facing slope of shallow dark loam, ironstone, and slate. The high altitude contributes more perfume, spice and acid to the mix. Both outstanding sites on their own, but when blended create an impressive wine.

Vintage

Good rainfall in September promoted excellent vine growth and even budburst. Optimal weather in November allowed for excellent fruit set and mild conditions through to harvest ensured ripening progressed gradually, retaining natural fruit acidity, and developing full bodied fruit flavour. The absence of the usual summer heat waves in February and March meant the fruit was harvested in pristine condition.

Vinification

Angels Rise was handpicked on the 2nd of March from the “Hill” sector. 30% stalks were left in the ferment that was cold soaked for 5 days at 5°C prior to inoculation with Gaia yeast. The open fermenters received remontage twice daily with fermentation kept between 25-30°C for 7 days prior to basket pressing and elevage in an Ermitages, Bretranges medium toast Puncheon. Warboys was picked from both north facing slope on 28th February and south facing slope on the 3rd of March. Destemmed then crushed over 10% whole bunch fruit with 5 days cold soak and fermentation with indigenous yeast at around 28°C for 7 days. Basket pressed and matured in a Dargaud and Jaegle Vosges Oak Puncheon. Assemblage occurred in December 2021 and the wine was then bottled without fining or filtration and stored in the cellar until the official public release in July 2024.

Tasting Note

The inaugural Brightlands Shiraz release is a wine of elegance, grace and power. Meticulously blended from the finest single barrel from each of the family’s two distinct McLaren Vale vineyards. Aromas of plum and forest fruits with spice and a floral note. The palate opens up with incredible balance and notes of cedar wood, and dark red fruits.

