WINE SYSTEM
TRUST YOUR SENSES

# ORGANIC WINE AWARD INTERNATIONAL 2024 - autumn

## Angove Organic Shiraz Cabernet
## Winery: Angove Family Winemakers

rated 19.10.2024

| Total points | 89 | AWARD: SILVER |
|---|---|---|
| Category | **red wine** | |
| Vintage | **2022** | |
| Primary grape / grape varieties | **Shiraz / Cabernet Sauvignon** | |
| Quality | **PGI / PGI - Protected Georgraphical Indications** | |
| Country - region | **Australien - South Australia** | |
| Alcohol in vol.% | **14,00** | |
| Residual sugar in g/l | | |
| Acid in g/l | | |
| Sulphur free/total in mg/l | **32,00** | |
| Aged in | **Wooden barrel** | |

| analysis - intensity assessment | little->clearly significantly recognisable | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| Clarity | | | | | | | | | | 9 | |
| Violet - Red - Brown | | | | | | | | 7 | 8 | | |
| Color intensity | | | | | | | | | | 9 | |
| Roasted flavors | | | | | | | | | | 9 | |
| spicy | | | | | | | | | | 9 | |
| Marmelade / Kompott | | | | | | | | 7 | | | |
| Tabakblaetter | | | | | | | | | 8 | | |
| Erdbeermarmelade | | | | | | | | 7 | | | |
| Intensity | | | | | | | | | | 9 | |
| Sweet | | | 2 | | | | | | | | |
| Acid - gustatory | | | | | | 5 | | | | | |
| Acid Irritation (haptic) | | | | | | 5 | | | | | |
| Salty, mineral / extract | | | | | | | | 7 | | | |
| Bitter | | 1 | | | | | | | | | |
| Astringency | | | | | | 5 | | | | | |
| Phenole / tannin | | | | | | | 6 | | | | |
| Alcohol impression | | | | | | | 6 | | | | |
| $CO^2$ | | 1 | | | | | | | | | |
| Intensity / volume | | | | | | | | 7 | | | |
| Length / finish | | | | | | | | | 8 | | |
| Balance | | | | | | | | | 8 | | |
| complexity | | | | | | | | 7 | | | |

| ranking - quality assessment | Fault drinkable->perfect | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
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| Alcohol impression | | | | | | | | | | | 10 |
| $CO^2$ | | | | | | | | | | | 10 |
| Intensity / volume | | | | | | | | 7 | | | |
| Length / finish | | | | | | | | | 8 | | |
| Balance | | | | | | | | | 8 | | |
| complexity | | | | | | | | | 8 | | |

| Summary | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| stylistics | | | | | | | | | | | |
| reductive - - - oxidative | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| modern - - - traditionel | 0 | 1 | 2 | **3** | 4 | 5 | 6 | 7 | 8 | 9 | 10 |

| exaltation | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| little - - - much | 0 | 1 | 2 | 3 | 4 | 5 | **6** | 7 | 8 | 9 | 10 |

| Potential | Status-quo | best-before |
|---|---|---|
| 2028 | 2026 | 2024 |