MEDIA RELEASE – 6th June 2022 - Naturally Good Awards – Best Beverage Product of the Year Angove Family Winemakers, Renmark, South Australia

Angove Family Winemakers has been awarded **Best Beverage Product of the Year** for their **Naturalis Organic Wines** at the <u>Naturally Good Awards</u>, announced at a gala awards ceremony in Sydney on Friday 3rd July.

FAMILY WINEMAKERS

Angove Family Winemakers is a fifth-generation family owned and operated wine company established in 1886. The company has been organically farming and crafting organic wine for the last 16 years and is organically certified to Australian, USDA (United States), Canadian, European Union and Chinese organic standards.

The Naturalis Organic Wines were launched in 2020 and include a Sparkling, Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Shiraz and Cabernet Sauvignon.

Featuring on the Naturalis Organic front label is the humble honeybee, vital to the local flora and fauna that thrive in our organic vineyards. The Angove team views the vineyard as more than just the source of its grapes. It is an holistic system of interconnected organic prosperity. The vine is important, though it is the health of the entire vineyard environment that provides the best tasting grapes.

The Naturalis Organic range has joined the Angove Organic, Warboys Vineyard and Wild Olive Certified Organic wines in the Angove portfolio, enjoying strong support in Australia and a growing list of other countries including Canada, the USA and UK.

Angove's Director of Sales and Marketing, Tim Boydell collected the award on behalf of the company and said that it was terrific recognition for the commitment and hard work of the entire Angove team.

"We are honored to have been recognised at the Naturally Good Awards in a very contested category. Our team are committed to certified organic viticulture and winemaking and work diligently, to craft delicious wines. The recognition and acknowledgement at these Awards are a great endorsement."

Mr Boydell went on to explain the importance of Certified Organic winemaking;

"In order to be Certified Organic, vineyards must be operated with no artificial herbicides, pesticides or fertilisers and must also adhere to strict organic protocols every step of the way and be independently audited. Consumers can be confident when they buy a certified organic wine that they are getting what they are promised and we believe it is the most environmentally sustainable way to grow grapes. We are incredibly lucky that South Australia's climate lends itself so well to organic grape growing."

The future for Organic wine is looking encouraging, with growth in the Australian market continuing and opportunities in the Export markets also looking promising. The Naturalis range has seen initial success in the USA, UK and Canada and the company sees great growth opportunities through Europe and Scandinavia emerging.

With a trusted history of over 136 years, the Angove family is committed to growing vines with better balance, fruit concentration and overall vineyard biodiversity and health. Every grape, and every wine, is family grown, certified organic, hand-crafted and estate bottled, ready for Australia and the world.

For further information please contact Matt Redin, Marketing Manager – <u>matt.redin@angove.com.au</u>, 08 83977100