



ANGOVE  
McLAREN VALE

*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

Chardonnay

REGION

Adelaide Hills

BARREL AGEING

Six months barrel ageing in Burgundian coopered French oak, 25% new puncheons

TECHNICAL

Alcohol – 13%

pH – 3.30

Residual Sugar – <2 g/L

Total Acidity – 7.6 g/L

CELLAR POTENTIAL

2028

WINEMAKERS

Tony Ingle and Amelia Anspach

Vegan Friendly



## FAMILY CREST CHARDONNAY 2020 ADELAIDE HILLS

VINEYARD

Sourced from a single vineyard in Kuitpo, nestled between the premium cool climate Adelaide Hills region and McLaren Vale. This 20-year-old, low cropping vineyard, is an oasis within the forest, delivering perfect chardonnay fruit with unique flavour.

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 chardonnay was picked in pristine condition.

WINEMAKING

Harvested and placed in cold storage for 12 hours. Pressed using a small membrane press, with both free run and pressings transferred to seasoned French oak for fermentation.

On completion of ferment, the barrels were topped up and sealed. The lees were stirred twice weekly to extract complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters. The wine was racked clean from barrel and stabilised before bottling on-site.

TASTING NOTE

Soft yellow with green hues. Aromas of honeydew, nectarine, citrus, and toasty French oak. The palate is clean and refined with good length and a delightfully fresh finish.