

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2022 CHARDONNAY

SOUTH AUSTRALIA



VINEYARD

Angove Organic Chardonnay is sourced from organically certified vineyards in the Riverland and McLaren Vale regions of South Australia.

Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring, and hailstorms in November. Despite this, the mild summer temperatures, abundant sunshine and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, resulting in fantastic wines.

WINEMAKING

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling filtration and bottling at the Angove winery.

TASTING NOTES

COLOUR	Soft light yellow with pale green hues.
AROMA	Nectarine, citrus and chamoe characters combine with savoury oak on the nose.
FLAVOUR	On the palate the wine has a pleasing texture and good length with a clean finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Gejang or organic free range roast chicken(tongdak-gui).

Certified Organic

Vegan Friendly

Minimal Preservatives

