

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC CUVÉE BRUT SOUTH AUSTRALIA



VINEYARD

Angove Organic Cuvée is grown from organically certified grapes grown in our own Nanya Vineyard, near Paringa South Australia.

The low disease pressure and moderately fertile soils of this vineyard allow it to be farmed without using synthetic fertilisers, pesticides or herbicides and hence it is fully certified as organic.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in and even, unhurried pace into late March with all varieties looking simply stunning.

WINEMAKING

Made from 100% Chardonnay the grapes were picked early to ensure we retained the vital acidity needed in sparkling wine. The grapes were pressed and cold settled prior to racking and inoculation with a carefully selected yeast strain.

The wine was left 'sur lie' for an extended period to develop a subtle yeasty toastiness prior to bottling..

TASTING NOTES

COLOUR	Light straw with an effervescent bead.
AROMA	Lifted citrus and nashi pear.
FLAVOUR	Crisp and clean with a subtle nuttiness.
CELLAR POTENTIAL	A drink now style.

HAVE IT WITH ...

Sustainably farmed, freshly shucked oysters.

Certified Organic
Vegan Friendly
Minimal Preservatives

