



VINEYARD

ANGOVE

ANGOVE

SINCE 1886

ORGANIC

PINOT GRIGIO

The soil has always been our past, present and future. Certified Organic wines from our greatest asset, our soil and vineyards. FAMILY GROWN - HANDCRAFTED - ESTATE BOTTLED Angove Organic Pinot Grigio is grown from organically certified grapes grown in our own Nanya Vineyard, near Paringa South Australia.

Vintage 2019 started normally following a dry, uneventful spring. As harvest progressed this changed and an unprecedented heatwave in early January caused the vines to shut down for a couple of weeks. With decades of experience in the region our vineyard team was well prepared and provided the vines with adequate water prior to this, ensuring healthy full canopies and fruit that was unaffected by this extreme weather event. As the weather cooled into February the vines awoke from their slumber and ripened the fruit to perfection. We harvested a slightly below average quantity of high quality fruit, possibly the best we have seen in a decade of farming this section of the vineyard Organically.

WINEMAKING

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern tank presses. After cold setting 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 organically certified winery.

TASTING NOTES

COLOUR	Lightest straw hue.
AROMA	Delicate floral overtones with green apples, lemon rind and grapefruit.
FLAVOUR	These sensations carry through to the palate which is full of pear and peach with grapefruit and granny smith apples.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Enjoy with all meals of poultry, pork, light cream sauces and starters, or on its own on the verandah as the sun slowly sets.

Certified Organic Vegan Friendly Minimal Preservatives

