



PRESS RELEASE

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ANGOVE LONG ROW FRESH SUMMER WHITES RELEASES

As we head towards our 125th Anniversary Angove Family Winemakers are proud to be releasing three new vintage whites from our Long Row range just in time for summer.

With the release of the 2010 Long Row Riesling it is now into its fourth consecutive vintage using “heritage” clone grapes grown on the historic Nanya Vineyard. The vines have always produced outstanding fruit, with an apparent resilience to the warmer climes of the Riverland. The original Riesling cuttings came from Angove vineyards at St Agnes principally “The College Block” with the source material to plant those patches probably coming from Wynns. In the early 1990’s when the Angove family decided to redevelop Nanya, to ensure sustainable, best practice viticulture; a dilemma was faced in sourcing quality Riesling rootlings that would reliably suit the vineyard’s soil and climate. After considered review, Angove Vineyard Manager, Nick Bakkum, convinced the winemaking team to utilise cuttings from the original vines.

The 2010 Long Row Sauvignon Blanc has again been sourced primarily from the Nanya Vineyard with the addition of premium fruit grown in the cool Wrattenbully region. An ideal vintage with some good rain events and improved inflows into the Murray Darling basin allowed vines to be adequately tended during the growing season. A short heat spike in November lead to some irregular flowering and set and subsequently reduced yield. Harvesting of the Sauvignon Blanc crop at various ripeness levels allowed the capturing of both the natural acidity of the grapes and also the riper, more tropical characters without losing freshness on the palate. Cool fermentation using yeast selected to liberate aromatics produced a lovely crisp fresh wine which has lots of moreish flavour.

The 2010 Long Row Verdelho is the third new vintage white release in the Long Row line up. Though widely grown Verdelho is still one of Australia's niche white wine varieties. The varieties flavoursome palate makes it an ideal alternative to the market-dominant New Zealand Sauvignon Blanc. Ripe tropical fruits mingled with some kiwi fruit dominate the nose. Flavours of pineapples, lychee and banana abound with a good length and soft clean finish.

“Long Row wines are all about giving our customers a decent glass of wine that is true to variety without breaking their budget” Stated Tony Ingle, Angove Chief Winemaker. “We cover thousands of kilometres both by road and by foot visiting the vineyards and walking the rows tasting the grapes to ensure that we pick them at exactly the right point of sugar, acid and flavour balance. There is nothing new or unique in this, many do it, but the attention to detail for a wine at this price point that begins at the vineyard and continues right through the winemaking process ensures that they will always be consistent and not disappoint.”

All wines in the Long Row range carry an RRP of \$10. For more information please contact Matt Redin, Marketing Manager, Angove Family Winemakers

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