

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## ORGANIC

### 2019 CHARDONNAY

SOUTH AUSTRALIA



#### VINEYARD

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

Vintage in most of Australia's wine regions started early but slowly after a dry mild Spring with many varieties started their growing season earlier than had been the case for the past 5 years. Yields were generally lower but quality and varietal expression superb. Mild weather continued through January and February and careful attention in the vineyard was needed to ensure picking occurred at peak flavour ripeness.

#### 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	Light straw with pale green hues.
AROMA	White peach, citrus and melon flavours 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 ...

Grilled line caught seafood or organic free range roast chicken.

Certified Organic  
Vegan Friendly  
Minimal Preservatives

