

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2021 CHARDONNAY

SOUTH AUSTRALIA



VINEYARD

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

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 an even, unhurried pace into late March with all varieties looking simply stunning.

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

