

# 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.

This product is a blend of vintages, combining youthful fresh characters from younger vintages with more complex toasty developed characters from older vintages. This vintage blending process provides a consistent quality product with an optimum flavour profile.

#### 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

