

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2019 ROSÉ

SOUTH AUSTRALIA



VINEYARD

Angove Organic Rosé 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

Harvested in the cool light of dawn in early February whilst the berries still had a reasonable acidity but also good sugar and flavour ripeness, they were crushed directly to the press and then drained and pressed to ensure minimal tannin and colour in the final juice. Fermentation occurred under cool, temperature controlled conditions in stainless steel with a specially selected yeast to ensure retention of maximum flavours and aromas.

TASTING NOTES

COLOUR	Soft pale pink.
AROMA	Lively cherry, blueberry and crunchy watermelon.
FLAVOUR	Crisp and clean. Cherry, red berry and a clean finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Barbecued Octopus or spicy Asian cuisine.

Certified Organic
Vegan Friendly
Minimal Preservatives

