

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2019 SAUVIGNON BLANC

SOUTH AUSTRALIA



VINEYARD

Angove Organic Sauvignon Blanc is a single vineyard wine made 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

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern tank presses. After cold setting 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	Crystal clear with subtle yellow/green hues.
AROMA	Tropical aromas of limes, guava, and passionfruit with delicate herbal edge.
FLAVOUR	Refreshing and lively palate with tropical fruit characters and a clean, fresh finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Organic, Free Range Roast Chicken with Quinoa salad.

Certified Organic
Vegan Friendly
Minimal Preservatives

