

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2020 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.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, the Angove Organic Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

WINEMAKING

Harvested at night to ensure the grapes were as cold as possible, and to minimise oxidation, they were transported the short distance to the winery and gently pressed to extract the sensationally aromatic juice. After 24 hours in temperature controlled tanks to settle any solids, the clear juice was carefully removed and fermentation initiated. Once dry the wine was cold settled prior to a light filtration and bottling at the Angove winery.

TASTING NOTES

COLOUR	Bright and clear with olive green hues.
AROMA	Limes, guava, and passionfruit with delicate herbal edge.
FLAVOUR	Lively and refreshing with abundant fresh fruit characters and a clean, fresh finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Line caught Grilled Barramundi with Quinoa salad.

Certified Organic
Vegan Friendly
Minimal Preservatives

