

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2021 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.

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

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

