

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2023 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.

The 2023 Australian vintage is estimated to be 1.32 million tonnes – 26 percent below the 10-year average and the lowest recorded since 2000. The growing conditions were the most difficult in at least 20 years. A third consecutive La Niña event produced the wettest year since 2011 and it was also Australia's coolest year since 2012. With extensive rain and the flooding of the lifeblood of our region the mighty River Murray just accessing vineyards was a challenge.

The cool, wet conditions through spring and summer led to lower yields, delayed ripening and challenges managing disease. The skill and dedication of our viticulturists and winemakers led to a small but quality crop being harvested from early February through to the end of March.

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	Crystal clear with dusty green hues.
AROMA	Citrus, 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

