ANGOVE
SINCE 1886
FAMILY WINEMAKERS

CHALK HILL BLUE

2019 SEMILLON SAUVIGNON BLANC

SOUTH AUSTRALIA

VINEYARD

The grapes for this wine were sourced from the Angove family's own Nanya vineyards and premium growers in the Riverland region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Vintage 2019 started normally following a dry, yet cool, 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 moderated into February the vines awoke from their slumber and ripened the fruit to perfection.

WINEMAKING

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling 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's winery.

TASTING NOTES

COLOUR	Pale straw in colour with attractive green hues.
AROMA	The distinctive herbaceous and tropical characters typical of perfectly ripened Sauvignon Blanc leap from the glass followed by delicate citrus notes from the Semillon.
FLAVOUR	These flow seamlessly onto the palate with crisp tropical fruit and a clean finish.
CELLAR POTENTIAL	Drink now

HAVE IT WITH ...

This wine is perfectly suited to a spicy Thai Beef salad.