

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

Groundswell

Organic

2018 CHARDONNAY

SOUTH AUSTRALIA



The Angove family have been growing grapes and making wine for over 130 years. Through five generations we have always believed that our most precious resources are our people, soil and vineyards, so organic grape growing and winemaking just makes sense. This Groundswell of support for the following of sustainable, holistic and certified principles ensures the land thrives for future generations.

VINEYARD

The grapes for this wine were sourced from Angove's own organically certified Nanya vineyard at Paringa and certified growers in McLaren Vale.

The 2018 Vintage was small in size due to poor fruit set in the Spring. Weather leading up to harvest was relatively mild, the exception being a short heatwave in February. This mild year has been great for a romantic varietal expression, and a general lack of disease pressure has allowed us to harvest the fruit at optimal ripeness. Chardonnay was a standout and benefited from a juicy natural acidity contributing to excellent palate weight and flavour persistence overall.

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 a short period on oak prior to assemblage and bottling.

TASTING NOTES

COLOUR Attractive pale-medium straw colour with green hues.
AROMA Aromas of ripe stone fruit, melon and peach abound.
FLAVOUR The palate has good weight, peach and melon flavours dominating with a hint of citrus, light oak, good length and a soft smooth finish.

CELLAR POTENTIAL 2022

HAVE IT WITH ...

A perfect partner to seafood paella, Free Range roast chicken and creamy pasta dishes.

Certified Organic

Vegan Friendly

Minimal Preservatives

