



# Naturalis ORGANIC

**2020 CHARDONNAY**  
SOUTH AUSTRALIA



## VINEYARD

Grapes for this wine have been grown in our Certified Organic Nanya Vineyard near Paringa, South Australia and a small certified organic vineyard on the outskirts of McLaren Vale township. The sandy loam over limestone soils, abundant sunshine, warm days and cool nights of Paringa provide ideal conditions for nurturing flavour packed organic grapes whilst the McLaren Vale vineyard adds depth and richness.

We view the vineyard as more than just the source of our grapes. It is a holistic system of interconnected organic prosperity. The vine is important, but it is the health of the entire environment that provides the best tasting grapes.

At no stage during the grape growing and winemaking of Naturalis Organic wines have we used any synthetic pesticides, herbicides, fungicides, fertilisers or inputs of any kind. Everything we use comes from nature, pure and clean.

## WINEMAKING

Perfectly ripened Organic Chardonnay grapes were picked at various stages of ripeness to add extra dimension and character to the finished wine. The free-run juice was extracted using delicate membrane presses at our Certified Organic winery. The slightly cloudy juice which was then transferred to cooled tanks and fermentation initiated after a short period of settling to remove any heavy solids. Once dry the wine received a light filtration prior to bottling in our own bottling facility.

## TASTING NOTES

Soft green/yellow with cornhusk hues. Aromas of melon, luscious peach and subtle oak precede a soft full palate that finishes with richness and length.

**Cellaring** A "drink young" style

**Goes with** [Korean style Organic Beef Parcels](#) or [Greek inspired veggie bake](#)

**Certified Organic Wine**

**Vegan Friendly**

**Minimal Preservatives**

[angove.com.au](http://angove.com.au)

