



# Naturalis ORGANIC

**2020 CUVÉE**  
SOUTH AUSTRALIA



## VINEYARD

This single vineyard wine has been sourced from our Certified Organic Nanya Vineyard near Paringa, South Australia. The moderately fertile soils, abundant sunshine, warm days and cool nights are perfect for growing the flavour packed organic grapes with which to craft this exciting new, flavourful wine.

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

Organic grapes were picked whilst sugar and acid levels were in perfect balance to create a refreshing sparkling wine. Pressed immediately upon arrival at our Certified Organic winery the cloudy free-run juice was allowed to settle any heavy solids and the clear juice was removed and

primary fermentation occurred under temperature controlled conditions to preserve the delicate aromas and flavours in the wine. The wine was left 'sur lie' for an extended period to develop a subtle yeasty toastiness prior to undergoing the secondary ferment to create the lively, effervescent bubbles.

## TASTING NOTES

Crystal clear with a faint gold hue and a fine bead. Aromas of crisp apple, pear and white peach lead to a palate that flows from these and combines them in a delicate, refreshingly clean sparkling wine for every occasion.

**Cellaring** A "drink young" style

**Goes with** Freshly shucked, sustainably sourced [Pacific Oysters with a Soy and Sesame Dressing](#) or vegan [Beet Salad with Pistacios](#)

**Certified Organic Wine**

**Vegan Friendly**

**Minimal Preservatives**

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