

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2020 CHARDONNAY

SOUTH AUSTRALIA



VINEYARD

Angove Organic Chardonnay is sourced from organically certified vineyards in the Riverland and McLaren Vale regions of South Australia.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, the Angove Organic Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

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 winery.

TASTING NOTES

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| COLOUR | Light straw with pale green hues. |
| AROMA | White peach, citrus and melon flavours combine with savoury oak on the nose. |
| FLAVOUR | On the palate the wine has a pleasing texture and good length with a clean finish. |
| CELLAR POTENTIAL | 2-3 Years. |

HAVE IT WITH ...

Grilled line caught seafood or organic free range roast chicken.

Certified Organic
Vegan Friendly
Minimal Preservatives

