

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2020 ROSÉ

SOUTH AUSTRALIA



VINEYARD

Angove Organic Rosé is made from organically certified Shiraz grapes grown in our own Nanya Vineyard, near Paringa, South Australia, with a splash of Sauvignon Blanc.

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

Shiraz grapes were harvested in the cool of dawn in early February when the berries still had reasonable acidity but also good sugar and flavour ripeness, they were lightly crushed directly to the press and then drained and pressed to ensure minimal tannin and colour in the final juice. Fermentation occurred under cool, temperature controlled conditions in stainless steel with a specially selected yeast to ensure maximum retention of flavours and aromas. During blending a 'splash' of Sauvignon Blanc was added to lift the palate to another dimension.

TASTING NOTES

COLOUR	Delicate pink.
AROMA	Strawberry, blueberry and crunchy watermelon with a hint of apple.
FLAVOUR	Crisp and clean. Strawberry, red berry and a clean finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Grilled Seafood or spicy Asian cuisine.

Certified Organic
Vegan Friendly
Minimal Preservatives

