

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2018 PINOT GRIGIO

SOUTH AUSTRALIA



VINEYARD

Angove Organic Pinot Grigio is grown from organically certified grapes grown in our own Nanya Vineyard, near Paringa South Australia.

Vintage in the heartland of the Australian wine industry followed some quite cool nights during winter. A cool start to spring meant many varieties were slow to get started in their growing. Once things warmed up in late spring it was back to more normal conditions for the region. These perfect growing conditions were welcome but highlighted the importance of well managed irrigation practices. Heat spikes in November and January were of little concern for our vineyards with sufficient moisture in our soil profile.

WINEMAKING

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern tank presses. After cold setting 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 organically certified winery.

TASTING NOTES

COLOUR	Lightest straw hue.
AROMA	Delicate floral overtones with green apples, lemon rind and grapefruit.
FLAVOUR	These sensations carry through to the palate which is full of pear and peach with grapefruit and granny smith apples.
CELLAR POTENTIAL	Drink Now!

HAVE IT WITH ...

Enjoy with all meals of poultry, pork, light cream sauces and starters, or on its own on the verandah as the sun slowly sets.

Certified Organic
Vegan Friendly
Minimal Preservatives

