

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

Reviews and Awards

## ORGANIC



### 2017 Rosé

SOUTH AUSTRALIA

**WBM TRADE - MIKE BENNIE - 20.10.17 - 90 POINTS**

“Organic farming underpins this fun loving rose, something often unseen at the price point too. I like the strawberry scents, flirty and sweet, but there’s enough peppery spice, to temper it. The palate is pitch-perfect sweet then dry, crunchy in texture, refreshing. Bucks spent well”.

**AUSTRALIAN GOURMET TRAVELLER - MAX ALLEN - NOVEMBER 2017**

“I’ve said it before and I’ll say it again: one of the most encouraging wine trends in recent years is the enthusiastic embrace of pale, dry rose. It’s such a perfect style of wine to be drinking as the weather warms. Another great trend that you’ve heard me harping on about before is the growing interest in wines made from sustainable, organically-grown grapes. Well, here you have those two trends intersecting in a lovely, crisp, fruity, refreshing - and great value - way”.

**FROST ON THE VINE - MIKE FROST AUGUST 2017 - 90 POINTS**

“This shiraz-based rose, sourced from an organically grown section of Angove’s Nanya vineyard at Paringa on the Murray River, shows cherry, watermelon and raspberry fruit on the nose and palate, with a crisp, clean finish. Enjoy chilled by itself or with food ranging from fresh seafood to chicken or lighter pork dishes”.

**HERALD SUN - MIKE BENNIE - 30.07.17**

“Made from organic shiraz grapes, this strawberry-kissed, gently sweet yet refreshing rose has great character. I like it best as a way to refresh the palate after a hearty pasta, whipping the mouth into shape for the next bite”.

**QWINE - STEVE LESZCZYNSKI - 08.07.17 87 POINTS**

“A Rose with a cheeky smirk. Spring time lovin’ in a neat package. Watermelon, red currants and red cherries form the nucleus of this sessional Rose made from Shiraz. Good fruit is complimented by an acid crunch to cut through a range of foods. Chill it hard ready to tear into a picnic feast. Good value drinking”.

#### AWARDS:

Royal Melbourne Wine Award 2017 - Bronze