



*Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale and Adelaide Hills, together with diverse wines from some of South Australia's great wine growing regions.*

#### VARIETAL

Chardonnay

#### REGION

Adelaide Hills

#### BARREL AGEING

Six months barrel ageing in Burgundian coopered French oak, 25% new puncheons

#### TECHNICAL

Alcohol – 13%

pH – 3.30

Residual Sugar – <2 g/L

Total Acidity – 7.6 g/L

#### CELLAR POTENTIAL

2029

#### WINEMAKERS

Tony Ingle and Amelia Anspach

Vegan Friendly



## FAMILY CREST CHARDONNAY 2022 ADELAIDE HILLS

#### VINEYARD

Sourced from a single vineyard in Kuitpo, nestled between the premium cool climate Adelaide Hills region and McLaren Vale. This 20-year-old, low cropping vineyard, is an oasis within the forest, delivering perfect chardonnay fruit with unique flavour.

#### VINTAGE

2022 was another exceptional vintage following on from a fantastic vintage in 2021 in the Adelaide Hills. A relatively wet start to the season with decent rainfall in winter and full soil moisture profiles in spring. There were some varieties that were affected by windy, rainy conditions during flowering, however, we ended up with solid yields and great quality. Our Summer was dry and mild, leading to a long ripening period for flavour development while maintaining great freshness and natural acidity.

#### WINEMAKING

Harvested and placed in cold storage for 12 hours. Pressed using a small membrane press, with both free run and pressings transferred to seasoned French oak for fermentation.

On completion of ferment, the barrels were topped up and sealed. The lees were stirred twice weekly to extract complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters. The wine was racked clean from barrel and stabilised before bottling on-site.

#### TASTING NOTE

Soft yellow with green hues. Aromas of honeydew, nectarine, citrus, and toasty French oak. The palate is clean and refined with good length and a delightfully fresh finish.