

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

---

Studio  
SERIES

## 2019 CHARDONNAY SOUTH AUSTRALIA



### VINEYARD

---

The grapes for this wine were sourced from the Angove family's own Nanya vineyards and premium growers in the Riverland region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Vintage 2019 started normally following a dry, yet cool, uneventful spring. As harvest progressed this changed and an unprecedented heatwave in early January caused the vines to shut down for a couple of weeks. With decades of experience in the region our vineyard team was well prepared and provided the vines with adequate water prior to this, ensuring healthy full canopies and fruit that was unaffected by this extreme weather event. As the weather moderated into February the vines awoke from their slumber and ripened the fruit to perfection.

### WINEMAKING

---

At all stages the winemakers endeavored to preserve the fruit expression of the grapes which make this wine. The wine was clarified shortly after fermentation and kept in cool, temperature controlled tanks to preserve the vibrant fruit flavours so apparent on the nose and palate.

### TASTING NOTES

---

COLOUR	Medium straw with pale gold hues.
AROMA	Stone fruit, ripe melons and a hint of toasty oak swirl.
FLAVOUR	A palate with abundant ripe tropical fruits, some nutty and toasty characters and a long soft finish.
CELLAR POTENTIAL	2 Years

### HAVE IT WITH ...

---

Fresh Seafood such as oysters, sushi, risotto and pasta.