

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

STUDIO *Series*

2022 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.

Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring, and hailstorms in November. Despite this, the mild summer temperatures, abundant sunshine and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, resulting in fantastic wines.

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.