

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

LONG ROW

2019 CHARDONNAY

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from Angove family vineyards and other premium regional growers. 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

Harvested in the cool of the evening, the grapes were sent straight to the winery where they were immediately pressed. The free run and pressings fractions were kept separate and cold settled for 48 hours prior to racking and inoculation with carefully selected yeast. Cool, slow fermentation preceded blending, gentle filtration and bottling on our estate.

TASTING NOTES

COLOUR	Medium straw with brilliant pale gold hues are highlighted in the glass.
AROMA	Aromas of stone fruit, ripe melons and a hint of toasty oak.
FLAVOUR	Abundant ripe tropical fruits, some nutty and toasty characters and a long soft finish.
CELLAR POTENTIAL	Drink now.

HAVE IT WITH ...

Perfect match to chicken and creamy pasta dishes.