

ANGOVE

SINCE 1886

FAMILY WINEMAKERS



LONG ROW

2020 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.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, our Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

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	Light straw with brilliant pale gold hues are highlighted in the glass.
AROMA	Aromas of nectarine, cantalope 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.

VEGAN FRIENDLY
