

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

RHYTHM & RHYME

2021 CHARDONNAY

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from the meticulously attended Angove family vineyards and other premium Riverland growers. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in an even, unhurried pace into late March with all varieties looking simply stunning.

WINEMAKING

Harvesting occurred during the cool of the early dawn. This ensures the grapes are as cold as possible thus minimising any oxidation. On arrival at the winery they are immediately pressed with the 'Free Run' and 'Pressing' fractions kept separate.

After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation to maintain maximum flavour was followed by minimal handling filtration and bottling.

TASTING NOTES

COLOUR	Pale-medium straw colour with green hues.
AROMA	Ripe stone fruit, melon and peach abound.
FLAVOUR	Good weight, peach and melon flavours dominating with a hint of citrus, and a clean, delicate finish.
CELLAR POTENTIAL	A drink now style.

HAVE IT WITH ...

A perfect partner to seafood paella, roast chicken and creamy pasta dishes.