

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.

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

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