

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

LONG ROW

2023 SAUVIGNON BLANC

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 2023 brought both challenges and triumphs to the picturesque wine region of the Riverland in South Australia. As the grapes ripened under the warm Australian sun, winemakers faced unpredictable weather patterns and viticultural obstacles, including the largest flood of the mighty Murray River in 50 years, yet emerged with a vintage that showcased their resilience and craftsmanship. Yields were well down on regional averages leading to intense flavours in the grapes.

WINEMAKING

Picked late at night to harvest the grapes as cold as possible the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling, filtration and bottling at the Angove winery.

TASTING NOTES

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| COLOUR | Crystal clear with a touch of soft yellow. |
| AROMA | Tropical characters leap from the glass with subtle lime and lemon following. |
| FLAVOUR | Clean crisp flavours of tropical fruits abound with some light gooseberry/herbaceous notes and a long full clean finish. |
| CELLAR POTENTIAL | Drink now. |

HAVE IT WITH ...

This wine is perfectly suited to a fresh summer salad or spicy grilled chicken breast.

VEGAN FRIENDLY