

LONG ROW

2020 MOSCATO
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, the Angove Organic 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 during the cool light of dawn to ensure no loss of flavour intensity, the fruit was then transported to the winery and pressed using modern membrane tank presses. After settling the cold clear juice was carefully racked and inoculated with selected yeasts. Slow, controlled fermentation was followed by minimal handling filtration and bottling at the Angove Estate.

TASTING NOTES

COLOUR	Crystal clear with a pale yellow hue.
AROMA	Crisp and fresh bursting with grapey aromas.
FLAVOUR	This light delightfully sweet aromatic wine is made to drink soon after bottling.
CELLAR POTENTIAL	Drink now.

HAVE IT WITH ...

Perfect match to Asian cuisine.

VEGAN FRIENDLY
