

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

LONG ROW

2019 PINOT GRIGIO

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

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

COLOUR	Crystal clear with subtle green hues.
AROMA	Nashi pear and new season Fuji apple leap from the glass followed by a hint of white peach.
FLAVOUR	The flavours carry through from the initial impression with ripe apples and crunchy pears, crisp and clean on the finish. This is a wine that dances delicately in the mouth and caresses the tastebuds.
CELLAR POTENTIAL	Drink now.

HAVE IT WITH ...

Perfect match to grilled seafood and Asian cuisine.