

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

RHYTHM & RHYME

2022 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.

Coming off a bumper crop in 2021, we knew that yields from 2022 were going to be down. This was exacerbated by a cool spring, and hailstorms in November. Despite this, the mild summer temperatures, abundant sunshine and lack of rainfall created a perfect harvest season – steady ripening across whites and reds aided fruit intensity and flavour development, while cool nights meant acids remained intact. While yields are down, quality is exceptional, resulting in fantastic wines.

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.