

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

STUDIO SERIES

2021 SAUVIGNON BLANC

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from the Angove family's own Nanya vineyards and premium growers in the Riverland region. 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	Pale straw with attractive green hues.
AROMA	Herbaceous and tropical characters leap from the glass with some lime and lemon aromas 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.