

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

STUDIO *Series*

2022 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.

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

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.