

MONDIALE



2020 SAUVIGNON BLANC SOUTH AUSTRALIA

VINEYARD

Working with a small number of premium vineyards our team have selected some of the best grapes from vineyards in the region to craft this wine. The cool climate has produced grapes with stunning fruit intensity.

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

Picked at first light to harvest the grapes as cold as possible. Pressed using modern membrane tank presses and allowed to cold settle, the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool, slow fermentation to ensure the ripe fruit flavours were retained was followed by minimal handling, filtration and bottling.

TASTING NOTES

COLOUR	Crystal clear.
AROMA	Aromas of passionfruit and ripe juicy melons.
FLAVOUR	A palate of intense gooseberry, apple and nashi pear flavours that gently and sensuously fill the mouth and linger long after the wine is gone.
CELLAR POTENTIAL	2 Years.

HAVE IT WITH ...

If your partner isn't a vegetarian this is perfect with Chicken, Pork or Salmon.

Vegan Friendly