



2023 SEMILLON 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.

Vintage 2023 brought both challenges and triumphs to the picturesque wine region of the Riverland in South Australia. As the grapes ripened under the warm Australian sun, winemakers faced unpredictable weather patterns and viticultural obstacles, including the largest flood of the mighty Murray River in 50 years, yet emerged with a vintage that showcased their resilience and craftsmanship. Yields were well down on regional averages leading to intense flavours in the grapes.

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's winery.

TASTING NOTES

COLOUR	Light green-yellow
AROMA	Herbaceous and tropical characters typical of perfectly ripened Sauvignon Blanc leap from the glass followed by delicate citrus notes from the Semillon.
FLAVOUR	These flow seamlessly onto the palate with crisp tropical fruit and a clean finish.
CELLAR POTENTIAL	Drink now

HAVE IT WITH ...

This wine is perfectly suited to a spicy Thai Beef salad.

Vegan Friendly