

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

STONEGATE

2021 SAUVIGNON BLANC

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were carefully grown in the Angove family's Nanya Vineyard and carefully selected growers in the region.

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 immediately 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.

TASTING NOTES

COLOUR	Bright pale white and green.
AROMA	Blackcurrant leaf, freshly cut grass and a touch of aromatic passionfruit are evident on the nose.
FLAVOUR	The palate is vibrant and fresh with tropical fruit and citrus leaving the wine refreshing and long on the finish.
CELLAR POTENTIAL	Drink now

HAVE IT WITH ...

If your partner isn't a vegetarian this is perfect with chicken, Pork, Salmon and seafood.