

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## ORGANIC

### 2022 ROSÉ

SOUTH AUSTRALIA



#### VINEYARD

Angove Organic Rosé is made from organically certified Shiraz grapes grown in our own Nanya Vineyard, near Paringa, South Australia, with a splash of Sauvignon Blanc.

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

Shiraz grapes were harvested in the cool of dawn in early February when the berries still had reasonable acidity but also good sugar and flavour ripeness, they were lightly crushed directly to the press and then drained and pressed to ensure minimal tannin and colour in the final juice. Fermentation occurred under cool, temperature controlled conditions in stainless steel with a specially selected yeast to ensure maximum retention of flavours and aromas. During blending a 'splash' of Sauvignon Blanc was added to lift the palate to another dimension.

#### TASTING NOTES

|                  |  |
|------------------|--|
| COLOUR           | Delicate pink.   |
| AROMA            | Strawberry, blueberry and crunchy watermelon with a hint of apple. |
| FLAVOUR          | Crisp and clean. Strawberry, red berry and a clean finish.         |
| CELLAR POTENTIAL | 2-3 Years.   |

#### HAVE IT WITH ...

Grilled Seafood or spicy Asian cuisine.

Certified Organic

Vegan Friendly

Minimal Preservatives

