

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2022 SAUVIGNON BLANC

SOUTH AUSTRALIA



VINEYARD

Angove Organic Sauvignon Blanc is a single vineyard wine made from organically certified grapes grown in our own Nanya Vineyard, near Paringa South Australia.

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

Harvested at night to ensure the grapes were as cold as possible, and to minimise oxidation, they were transported the short distance to the winery and gently pressed to extract the sensationally aromatic juice. After 24 hours in temperature controlled tanks to settle any solids, the clear juice was carefully removed and fermentation initiated. Once dry the wine was cold settled prior to a light filtration and bottling at the Angove winery.

TASTING NOTES

COLOUR	Bright and clear with olive green hues.
AROMA	Limes, guava, and passionfruit with delicate herbal edge.
FLAVOUR	Lively and refreshing with abundant fresh fruit characters and a clean, fresh finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Line caught Grilled Barramundi with Quinoa salad.

Certified Organic
Vegan Friendly
Minimal Preservatives

