ANGOVE
SINCE 1886
FAMILY WINEMAKERS

LONG ROW

2024 CHARDONNAY

SOUTH AUSTRALIA

VINEYARD

The grapes for this wine were sourced from Angove family vineyards and other premium regional growers. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Vintage 2024 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

Harvested in the cool of the evening, the grapes were sent straight to the winery where they were immediately pressed. The free run and pressings fractions were kept separate and cold settled for 48 hours prior to racking and inoculation with carefully selected yeast. Cool, slow fermentation preceded blending, gentle filtration and bottling on our estate.

TASTING NOTES

COLOUR	Light straw with brilliant pale gold hues are highlighted in the glass.
AROMA	Aromas of nectarine, cantalope and a hint of toasty oak.
FLAVOUR	Abundant ripe tropical fruits, some nutty and toasty characters and a long soft finish.
CELLAR POTENTIAL	Drink now.

HAVE IT WITH ...

Perfect match to chicken and creamy pasta dishes.

VEGAN FRIENDLY