ANGOVE
SINCE 1886
FAMILY WINEMAKERS

# LONG ROW

## 2024 PINOT GRIGIO

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

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 winery.

### TASTING NOTES

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| COLOUR | Crystal clear with light yellow. |
| AROMA | Bartlett pear and new season Royal Gala apple leap from the glass followed by a hint of nectarine. |
| FLAVOUR | The flavours carry through from the initial impression with ripe apples and crunchy pears, crisp and clean on the finish. This is a wine that dances delicately in the mouth and caresses the tastebuds. |
| CELLAR POTENTIAL | Drink now. |

### HAVE IT WITH ...

Perfect match to grilled seafood and Asian cuisine.

### VEGAN FRIENDLY