

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

STONEGATE

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. The low disease pressure, generally dry conditions and moderately fertile soils of the region are perfect for producing grapes with superb flavour/sugar/acid balance.

WINEMAKING

Picked early in the season to retain the acidity, the grapes were harvested in the night and transported to the winery only a few kilometres away, thus minimising any oxidation. The base wine was crafted in separate batches of Chardonnay and Pinot Noir using specially selected strains of yeast that enhance the primary fruit characteristics before assemblage and final blending. The Charmat method was utilised to develop the wines soft, fruit filled palate and elegant spritz.

TASTING NOTES

COLOUR	Pale yellow/green straw
AROMA	Freshly cut apple and brioche precede riper more tropical notes.
FLAVOUR	Fine bubbles add lightness and lift the primary citrus, apple and subtle strawberry flavours
CELLAR POTENTIAL	1-5 Years

HAVE IT WITH ...

Serve as an aperitif or with canapes.

