

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2023 CHARDONNAY

SOUTH AUSTRALIA



VINEYARD

Angove Organic Chardonnay is sourced from organically certified vineyards in the Riverland and McLaren Vale regions of South Australia.

The 2023 Australian vintage is estimated to be 1.32 million tonnes – 26 percent below the 10-year average and the lowest recorded since 2000. The growing conditions were the most difficult in at least 20 years. A third consecutive La Niña event produced the wettest year since 2011 and it was also Australia's coolest year since 2012. With extensive rain and the flooding of the lifeblood of our region the mighty River Murray just accessing vineyards was a challenge.

The cool, wet conditions through spring and summer led to lower yields, delayed ripening and challenges managing disease. The skill and dedication of our viticulturists and winemakers led to a small but quality crop being harvested from early February through to the end of March.

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

COLOUR	Pale yellow with soft pale green hues.
AROMA	Nectarine, citrus and summer melon characters combine with savoury oak on the nose.
FLAVOUR	On the palate the wine has a pleasing texture and good length with a clean finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Grilled fish or organic free range roast chicken(tongdak-gui).

Certified Organic
Vegan Friendly
Minimal Preservatives

