

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2024 MERLOT

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from Angove's own Nanya Organic vineyard located near the township of Paringa. The soil is a relatively shallow red sandy loam over limestone, on top of a cliff overlooking the picturesque Murray River. The vines are mostly single cordon lower yielding vines, which the winemakers have noticed to be quite resilient in adverse conditions. Whether it is due to the organic practices being used or the site itself, the vineyard produces rich textural wines.

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

The grapes for this wine were harvested at night to ensure they remained as cool as possible. They were crushed to 'sweeparm' and rotary fermenters, where they macerated for two days before fermentation was initiated. After seven days, the wine was pressed off the skins and allowed to undergo the secondary malolactic fermentation. Minimal handling was applied prior to filtration and bottling, preserving the wine's natural character.

TASTING NOTES

COLOUR	Striking dark ruby red.
AROMA	Ripe raspberry and plum notes dominate the nose.
FLAVOUR	The palate reveals dark red fruits, enhanced by subtle oak adds depth and complexity.
CELLAR POTENTIAL	3-5 Years.

HAVE IT WITH ...

A pot roast with horseradish mashed potatoes or vegetarian lasagne.

Certified Organic
Vegan Friendly
Minimal Preservatives

