

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2021 ROSÉ

SOUTH AUSTRALIA



VINEYARD

Angove Organic Rosé is made from organically certified Shiraz grapes grown in our own Nanya Vineyard, near Paringa, South Australia, with a splash of Sauvignon Blanc.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in an even, unhurried pace into late March with all varieties looking simply stunning.

WINEMAKING

Shiraz grapes were harvested in the cool of dawn in early February when the berries still had reasonable acidity but also good sugar and flavour ripeness, they were lightly crushed directly to the press and then drained and pressed to ensure minimal tannin and colour in the final juice. Fermentation occurred under cool, temperature controlled conditions in stainless steel with a specially selected yeast to ensure maximum retention of flavours and aromas. During blending a 'splash' of Sauvignon Blanc was added to lift the palate to another dimension.

TASTING NOTES

COLOUR	Delicate pink.
AROMA	Strawberry, blueberry and crunchy watermelon with a hint of apple.
FLAVOUR	Crisp and clean. Strawberry, red berry and a clean finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Grilled Seafood or spicy Asian cuisine.

Certified Organic
Vegan Friendly
Minimal Preservatives

