

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2024 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.

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

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

