

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

ORGANIC

2024 SAUVIGNON BLANC

SOUTH AUSTRALIA



VINEYARD

Angove Organic Sauvignon Blanc is a single vineyard wine made from organically certified grapes grown in our own Nanya Vineyard, near Paringa South Australia.

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

Harvested at night to ensure the grapes were as cold as possible, and to minimise oxidation, they were transported the short distance to the winery and gently pressed to extract the sensationally aromatic juice. After 24 hours in temperature controlled tanks to settle any solids, the clear juice was carefully removed and fermentation initiated. Once dry the wine was cold settled prior to a light filtration and bottling at the Angove winery.

TASTING NOTES

COLOUR	Brilliantly clear with soft, dusty green highlights.
AROMA	Zesty citrus, ripe guava, and passionfruit layered with a subtle herbal nuance.
FLAVOUR	Vibrant and crisp, bursting with juicy fruit flavours and a bright, clean finish.
CELLAR POTENTIAL	2-3 Years.

HAVE IT WITH ...

Line caught Grilled Barramundi with Quinoa salad.

Certified Organic
Vegan Friendly
Minimal Preservatives

