



Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.

VARIETAL

Sauvignon blanc

REGION

McLaren Vale (Clarendon)

TECHNICAL

Alcohol -

pH -

Residual Sugar -

Total Acidity -

CELLAR POTENTIAL

Drink now

WINEMAKERS

Tony Ingle / Amelia Anspach

Vegan Friendly



FAMILY CREST

2022 SAUVIGNON BLANC

McLAREN VALE (CLARENDON)

VINEYARD & VINTAGE

The Angove Family's Angels Rise Vineyard sits high above the small town of Clarendon with an elevation of over 280m above sea level. Whilst still located within the region of McLaren Vale, its climate is quite different due to its elevation and aspect. A cool site and just a stone's throw from the Adelaide Hills mean it is an exceptional site for producing aromatic white varieties. Wine made from the vineyard has been described by Tyson Stelzer as having '...a flamboyant personality that prevails despite the seasons, a signature special site unmatched by any other patch of dirt'.

Good winter and early spring rains were followed by a generally dry and temperate growing season. Mild conditions during flowering, particularly for the later ripening varieties, resulted in good fruit set. Canopies developed well and were balanced with yields sitting around the long-term average. We started harvest in early February and finished mid-April. Slow and steady ripening, without excessive heat events, resulted in superb varietal fruit intensity with balanced natural acidity and fine tannin structures. The grapes arrived at the winery in a steady manner allowing us the time to carefully craft each wine in an unhurried way. The 2022 McLaren Vale vintage was simply outstanding and the resulting wines a joy to craft.

WINEMAKING

Handpicking of the grapes to retain freshness and to preserve their delightful characters occurred in the early morning whilst the grapes were still cool. At the winery they were then hand sorted, destemmed, crushed and gently pressed using a membrane press to extract the highly aromatic and flavourful juice. This decadent juice was racked clear from the solids and fermented cool and slow before maturation on lees in stainless steel and some old French oak puncheons, the lees being stirred weekly to discourage oxidation and promote complexity. The wine was then lightly filtered prior to bottling.

TASTING NOTE

Definitive cool climate Sauvignon Blanc on the nose with cut grass and fresh gooseberry aromas developing on the palate to include white peach, lime and fresh crisp acidity.