

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## LONG ROW

### PINOT GRIGIO



#### REGION:

South Australia

#### VITICULTURE & WINEMAKING:

The grapes for this wine were sourced from Angove's own Nanya vineyards and premium growers in the Riverland region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

This year has been great for aromatic varietal expression, with many of the white varieties harvested later but with lower alcohol levels than in previous years. White varieties also benefited from a juicy natural acidity contributing to excellent palate weight and flavour persistence overall.

Picked late at night to harvest the grapes as cold as possible, the grapes were transported to the winery and pressed using modern membrane tank presses. After cold settling the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling filtration and bottling at the Angove's winery.

#### WINEMAKERS' NOTES:

Pale to medium straw colour with lively green hues. Aromas of new season pear and apple leap from the glass followed by a hint of white peach. The flavours carry through from the initial impression with green apples and firm pears, crisp and clean on the finish. This is a wine that dances delicately in the mouth and caresses the tastebuds.

#### TECHNICAL:

|                 |              |
|-----------------|--------------|
| Varieties:      | Pinot Grigio |
| Alcohol:        | 12% alc/vol  |
| Total Acidity:  | 6.6 gms/l    |
| Residual Sugar: | <2 gms/l     |