

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## LONG ROW

### SAUVIGNON BLANC



#### REGION:

South Australia

#### VITICULTURE & WINEMAKING:

The grapes for this wine were sourced from the meticulously attended Angove family vineyards and other premium Riverland growers. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

The mild year was great for aromatic varietal expression and has allowed us to harvest the fruit with excellent flavour intensity. The vigorous Sauvignon Blanc really benefited from this mild and even growing season which lead to 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 winery.

#### WINEMAKERS' NOTES:

Pale straw with attractive green hues. Herbaceous and tropical characters leap from the glass with some lime and lemon aromas following. Clean crisp flavours of tropical fruits abound with some light gooseberry/herbaceous notes and a long full clean finish.

#### TECHNICAL:

Varieties:	Sauvignon Blanc
Alcohol:	11.5% alc/vol
Total Acidity:	6.1 gms/l
Residual Sugar:	<2 gms/l