



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

VARIETAL
Chardonnay

REGION
Adelaide Hills

BARREL AGEING
Six months barrel ageing in
Burgundian coopered French
oak, 25% new puncheons

TECHNICAL
Alcohol – 13%
pH – 3.30
Residual Sugar – <2 g/L
Total Acidity – 7.6 g/L

CELLAR POTENTIAL
2029

WINEMAKERS
Tony Ingle and Amelia Anspach

Vegan Friendly



FAMILY CREST CHARDONNAY 2023 ADELAIDE HILLS

VINEYARD

Grown on two exceptional sites in the heart of the Adelaide Hills.

VINTAGE

Good winter rains filled the soil profile in readiness for spring. Continued wet and cold conditions throughout spring delayed budburst and resulted in slower shoot growth. Spring rainfall was higher than the normal winter average and resulted in increased disease pressure and inflorescence loss, some varieties being more affected than others. Flowering occurred in late November and weather was mostly cool, wet, windy and cloudy adversely impacting on fruit set and reducing overall yields. Fortunately the sun eventually came out and we were able to ripen the modest crop to peak physiological and flavour levels and harvest began in late February and continued into early April.

WINEMAKING

Harvested and placed in cold storage for 12 hours. Pressed using a small membrane press, with free run and pressings kept separate and transferred to seasoned French oak for fermentation.

On completion of ferment, the barrels were topped up and sealed. The lees were stirred twice weekly to extract complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters. The wine was racked clean from barrel and stabilised before bottling on-site.

TASTING NOTE

Pale yellow with green hues. Aromas of rockmelon, peach, citrus, and toasty French oak. The palate is clean and balanced with good length and a delightfully fresh finish.