



ORGANIC

2024 PINOT GRIGIO

SOUTH AUSTRALIA

VINEYARD

Angove Organic Pinot Grigio is a single vineyard wine made from grapes grown in our organically certified 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 late at night to ensure they are as cool as possible to minimise oxidation, the grapes were then transported to the winery and pressed immediatley using modern tank presses. After cold setting the clear juice was carefully transferred to cooled fermentation tanks and inoculated with selected yeasts. Cool fermentation was followed by minimal handling, a light filtration and bottling at the Angove organically certified winery.

TASTING NOTES

COLOUR Crystal clear with olive green hues.

AROMA Soft floral notes with nashi pear, citrus rind and grapefruit.

FLAVOUR These carry through to the palate which is full of crunchy

apple and peach with grapefruit and nashi pear.

CELLAR POTENTIAL 2-3 Years.

HAVE IT WITH ...

Cypriot grain salad (V) and grilled, line caught squid.

Certified Organic Vegan Friendly Minimal Preservatives



