



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

Chardonnay

REGION

McLaren Vale

BARREL AGEING

6 months in French oak

TECHNICAL

Alcohol - 12.5%

pH - 3.35

Residual Sugar - 2g/L

Total Acidity - 7.03g/L

CELLAR POTENTIAL

2020

WINEMAKER

Tony Ingle

Vegan Friendly



FAMILY CREST

2017 CHARDONNAY

McLAREN VALE

VINEYARD & VINTAGE

The Kyloh (54%) and Rayner (10%) Vineyard in the Blewitt Springs sub-region have their vines planted in a mixture of light sand and chalk. These two exquisite sites provide lovely mineral notes to the wine. The Stoekel (36%) Vineyard in the heart of the McLaren Flat sub-region is planted in rich alluvial clay soils that create lovely canopies, perfect for Chardonnay, with partial shade ensuring vibrant and fresh fruit flavours. Sandy topsoil allows excess water to drain into the Biscay clay subsoil that retains moisture to nurture the vine.

A wet winter and spring set the 2017 growing season up well. Budburst and flowering occurred 2 – 3 weeks later than normal due to cooler than average temperatures. Thankfully, stable dry conditions occurred at flowering resulting in excellent fruit set. Good canopy management and an easing in the wet weather mid-January kept disease pressure under control. Cooler summer temperatures lead to later than usual veraison and warm days and cold nights provided perfect conditions for flavour development and ripening. Mild weather from February to April resulted in 2017 being one of the latest harvests on record. Wines from this vintage are lively, aromatic and vibrant with delicious dark berry flavours and spice, finishing with resounding length and delicacy.

WINEMAKING

Early rains in spring preceded a very cool spring and summer, causing the vintage to be good but two weeks later than the previous three years. The long ripening period meant diligent attention was needed to ensure we picked at the right moment. These conditions resulted in moderate crops being set and minimal disease pressure. This year has been great for varietal expression, and this Chardonnay is no exception. A mild early January period ensured fantastic flavour development and a harvest of exceptional grapes.

Fermentation occurred in seasoned oak, after which the barrels were topped up and sealed. Weekly stirring of the light lees resulted in the development of more complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters was achieved. The wine was racked clean from barrel and stabilised before bottling on our family estate.

TASTING NOTE

Pale straw with green hues. Summer melons, white peach, citrus and smoky French oak. Clean and refined the soft and creamy palate has good length and a delightfully fresh finish.