



ANGOVE'S

5 Generations of Winemaking Excellence



COONAWARRA CABERNET SAUVIGNON

REGION:

Coonawarra , 2003

VITICULTURE & WINEMAKING:

The vineyard for this wine is situated just outside the township of Penola, within the boundary of the famed Coonawarra region in South Australia. Dark loamy soil and terra rossa combine in the vineyard to provide the perfect expression of the Coonawarra GI. This soil structure and the cool climate of the South East of South Australia allow an environment that is ideal for growing the noble Cabernet Sauvignon grape.

The grapes were crushed into 10 tonne open fermenters. This hands on winemaking allows for close attention to detail and careful control of colour and flavour extraction during pump overs. Following a gentle pressing the wine was transferred to small oak barrels to undergo malolactic fermentation, the wine was then aged in a combination of French and American oak for 12 months prior to release.

WINEMAKERS' NOTES:

Deep purple with dark inky hues, the nose displays ripe black- currant and Kaffir lime notes with truffle and cigar box. The palate is full bodied yet elegant with intense black berry, liquorice and spicy oak characters with firm lingering tannins.

This wine will reward the patient with cellar potential for many years. Enjoy with a prime Sirloin Steak with grilled vegetables or Kangaroo with a black currant sauce.

TECHNICAL:

Varieties: Cabernet Sauvignon

Alcohol: 13.5%

Total Acidity: 6.1 g/L

Residual Sugar: <2 g/L

\$90 6 x 750 ml