



LONG ROW

2009 CABERNET SAUVIGNON



REGION:

South Australia

VITICULTURE & WINEMAKING:

The grapes for this wine were sourced from Angove's own Nanya vineyards and premium growers in the region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Spring rains allowed the vines to develop a healthy canopy, setting up the 2009 Vintage. It was a relatively cool growing season, the exception being a short heatwave in February. The red varieties ripened in a slow and steady manner, allowing to the fruit to develop bright stable colour, a fine tannin structure and excellent varietal aromatic flavour. The resulting wines are deep in colour, rich and varietal.

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

WINEMAKERS' NOTES:

Deep red in colour, with some purple hues, complex aromas of red berry integrate perfectly with more savoury and red pepper notes with a gentle touch of oak. The rich mouth filling palate, with flavours following through from the initial impression of berries and more complex capsicum family characters has delightful savoury notes with clean tannins and some soft background oak.

A classic Australian Cabernet Sauvignon, great with red meats and any full flavoured dishes.

TECHNICAL:

Varieties:	Cabernet Sauvignon
Alcohol:	14.0% alc/vol
Total Acidity:	6.5 gms/l
Residual Sugar:	<2 gms/l