

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

LONG ROW

CABERNET SAUVIGNON



REGION:

South Australia

VITICULTURE & WINEMAKING:

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

Harvest was almost perfect. The weather was consistent with sunny days and cool nights. A smaller than normal yield was harvested with intense flavour. Harvest began early as the flavours and tannins ripened quickly, producing grapes deep in colour and rich in texture.

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 in our BRC accredited winery.

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 has flavours following through from the initial impression of berries and more complex capsicum family characters with delightful savoury notes, clean tannins and soft background oak on the finish.

TECHNICAL:

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

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