



P J's Cabernet Sauvignon 2009 **Langhorne Creek , South Australia**



Viticulture

2009 was a good growing season which allowed the grapes to ripen early. The vines had minimal irrigation and the crop levels were low to ensure the vines produced a balanced crop of grapes.

Winemaking

This wine was made as a small batch (10 tonne) with a warm ferment over 7 days, before being pressed off skins into a combination of 100% French Oak. Remaining in oak for 15 months maturation, gaining the layered complexity now evident in the finished wine.

Wine

PJ's Cabernet Sauvignon is a nicely articulated Cabernet. Bright, deep colour exuding rich pleasant fruit aromas. Picked to capture the fruity flavours and restraining the alcohol.

The palate is assuaged by the blackcurrant fruit which have been integrated with aging in French Oak barrels for 16 months. This has provided some black olive and cedar characters that add to the enjoyment of this medium bodied wine. It can be drunk now or cellared for 10 years.

James Halliday 94 points Wine Companion 2012
3 Stars Winestate Magazine 2013

Bottling Date : 9th July 2010 Harvest Date: March 2009
PH 3.55 TA 6.7 Residual sugar 1.8g
sealed with screw cap **13.5 % ALC/VOL**

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