



PJ's Cabernet Sauvignon 2010 Langhorne Creek , South Australia



Cabernet Sauvignon is an elegant fruit driven wine with soft integrated oak tannins. 2010 Cabernet Sauvignon picked at the height of the fruit ripeness shows a vibrant crimson hue, while exuding rich pleasant fruit aromas. The palate has berry fruits and cherry qualities which have been integrated with fine vanillin oak to provide well rounded flavours. Ready to drink now this wine will show development with aging in the bottle over the next 3-10 years.

Viticulture

It was a good growing season and the intensity of the fruit and varietal characteristics of Langhorne Creek Cabernets shine in this wine.

Winemaking

This wine was made as a small batch (10 tonne) with a reasonably warm ferment over 7 days, before being pressed off skins into a combination of French Oak Barrels. This wine remained in oak for 15 months maturation, offering gentle aging allowing the tannins to soften.

Bottling Date : January 2012

Harvest Date: April 2010

PH 3.5 Residual Sugar 2.7 13.0 % ALC/Vol

Sealed with Angas Plains Estate Diam Cork

*94 points by James Halliday Wine Companion
2014*

**** 1/2 Stars Winestate Magazine*

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