



ANGAS PLAINS
Estate

**PJ'S SPARKLING
CABERNET SAUVIGNON
LANGHORNE CREEK**

Pour a glass of our
Ruby coloured sparkling and
watch the light-delicate-cerise
bubbles rise to the top
of the flute...

This authentic *Cabernet Sauvignon*
exhibits soft, herbaceous aromas with elegant
Mulberry, Plum, Rhubarb & Black-olive
flavours on the palate with just a hint of
Licorice.

2014 harvest (An excellent vintage) allowed
to mature gently in French-oak barrels for 15
months after the first alcoholic fermentation.

The *Charmat* process was used for secondary
fermentation which has allowed the natural
fragrances of the *Cabernet* to be retained.

A medium-bodied sparkling-red with firm
tannins- *perfect* paired with Savoury (Try our
Cellar-door *Grazing Platter* or Roast Turkey
this Christmas) or Sweet (We love chocolate)
and is a great lunch wine.

Serve chilled!

ALC/VOL 13%

The Charmat method which differs from the classic method as the fermentation takes place in an autoclave, a large pressurised container, instead of in the bottle. The result of using this method, both for semi-sparkling and sparkling wines, is a product where the effervescence (the carbon anhydride contained in the liquid) comes from endogenous fermentation.

In the Charmat method carbonation occurs biologically due to the decomposition of sugar by saccharomycete yeasts and, as a result, the natural fragrances of the grapes are better preserved.

Angas Plains Wines Pty Ltd

317 Angas Plains Road Langhorne Creek
PO Box 283, Strathalbyn South Australia 5255
Email admin@angasplainswines.com.au

Mobile +614 38 754 350
Ph +61 88537 3159

www.angasplainswines.com.au