

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

Studio  
SERIES

## 2018 CABERNET SAUVIGNON SOUTH AUSTRALIA



### VINEYARD

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

Despite a relatively dry winter, budburst was even and the timing was about on par with previous years; however, the dry soil caused many growers to water the vines earlier than normal. With dry conditions comes lack of disease pressure allowing our vineyard team to minimise the use of any mildew sprays. Dry conditions continued into January, with above average temperatures and a four day stretch in mid-January of above 40 degrees. With good canopies and careful irrigation this did not do any damage to the fruit unlike previous years.

### WINEMAKING

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.

### TASTING NOTES

COLOUR	Deep red in colour, with some purple hues.
AROMA	Complex aromas of red berry integrate perfectly with more savoury and red pepper notes with a gentle touch of oak.
FLAVOUR	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.
CELLAR POTENTIAL	3 Years.

### HAVE IT WITH ...

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