



Langhorne Creek, South Australia

Angas Plains Estate Emily Cross Shiraz 2012

Viticulture

The 2012 was a very good growing season with a good spring and mild summer. This allowed the fruit to ripen evenly on the vine. Cropping 8 tonne per hectare.

Winemaking

This wine was made as a small batch (9 tonne) in an open fermentor for 8 days.

Our finest new French barrels and first year barrels were carefully chosen to be used for maturation of this exceptional batch of wine.

It was pressed off skins and carefully monitored in the barrels.

Being bottled after 18 months maturation to ensure the correct balance of oak to fruit was achieved.

Wine Wine

The wine has a lovely richness combined with intensity and the spicy characteristics and power of a great shiraz.

The wine has incredible depth of colour and good palate weight to provide lingering flavours with each sip.

This wine is worthy of drinking after 5 years, and will show further development with aging in the bottle for 15 years plus.

Silver Medal Langhorne Creek Wine Show 2015 93 points James Halliday Wine Companion 2016

14 % **ALC/VOL PH 3.45 Residual Sugar 0.4g/L** *Harvested* 12th *March* 2012 *Bottled* 16th *Oct* 2013

Angas Plains Wines Pty Ltd

317 Angas Plains Road Langhorne Creek Mobile 0438 754 350 PO Box 283, Strathalbyn South Australia 5255 Email admin@angasplainswines.com.au

Ph +61 88537 3159 Fax +61 88537 3353

www.angasplainswines.com.au

