



ANGAS PLAINS
Estate



PJ's Cabernet Sauvignon 2018

Langhorne Creek, South Australia

Viticulture

2018 was a good mild climate growing season which allowed the grapes to ripen evenly. 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 barrels. Remaining in oak for 18 months maturation, gaining the layered complexity now evident in the finished wine.

Wine

“A rich cabernet boasting the sort of saline, maritime freshness that belies the sheer scale of it all. Mocha-cocoa oak offers a pillar of constraint to the pump of black olive, dark currant satsuma plum tones, pushing long.” Ned Goodwin MW Halliday Published 01August 2020

Recommended to drink from 2021 or cellared up-to 2032

Bottling Date: 26 th June 2019 Harvest Date: March 2018
Quantity Sealed Screwcap Quantity sealed with Cork

14% ALC/VOL PH 3.64 Residual Sugar 1.1g/

The Real Wine Review

James Halliday Wine Companion Rated 92 Points Silver

Special Value

Angas Plains Wines Pty Ltd

317 Angas Plains Road Langhorne Creek

PO Box 283, Strathalbyn South Australia 5255

Email admin@angasplainswines.com.au

www.angasplainswines.com.au

Ph +61 88537 3159

Mobile +61 438754350