



## **PJ's Cabernet Sauvignon 2019**

Langhorne Creek, South Australia

### **Viticulture**

2019 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 24 months maturation, gaining the layered complexity now evident in the finished wine.

### **Wine**

This elegant, medium bodied Cabernet Sauvignon gives you all that you ask. A subtle blend of red berry aroma with a hint of chocolate which tantalizes the taste buds and sets the mood for an enjoyable indulgence.

Recommended to drink from 2024 or cellared up to 2032

Bottling Date: 13th August 2021 Harvest Date: April 2019

Sealed with Screwcap

**14.5 % ALC/VOL**

Bright crimson-purple hue; 8 days on skins in open concrete fermenters, pressed direct to 100% new French hogsheads for 24 months' maturation. Here the oak is more obvious than that of its shiraz sibling, but the depth of the blackcurrant and black-olive fruit handles the competition with panache.

Value plus.

**James Halliday 94 Points**

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