



ANGAS PLAINS
Estate

PJ's Cabernet Sauvignon 2014 Langhorne Creek, South Australia

Viticulture

2014 was a good growing season which allowed the grapes to ripen early. 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 14 months maturation, gaining the layered complexity now evident in the finished wine.

Wine

This elegant, medium bodies 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.

It can be drunk now or cellared for 15 years.

Bottling Date: June 2016 Harvest Date: Late March 2014
Sealed with Screwcap

14% ALC/VOL PH 3.56 Residual Sugar 0.6g/l
The Real Review Team 93 out of 100

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