



ANGAS PLAINS

*Estate*

Langhorne Creek, South Australia

**Angas Plains Estate**

**Emily Cross**

**Shiraz 2009**



### Viticulture

The vines produced low yields of 1.8 tonnes per acre which created more intense flavours in the berries. The weather was good during the growing with mild temperatures up until early January.

### 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 14 months maturation to ensure the correct balance of oak to fruit was achieved.

### 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 over 12 years.

**James Halliday 92 Points**

**Silver Medal Langhorne Creek Wine Show 2015**

**3 ½ Stars Winestate Shiraz Challenge 2016**

13 % ALC/VOL PH 3.44 Residual Sugar 0.4g/L

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