



**Special Reserve
Cabernet Sauvignon 2004**
Langhorne Creek , South Australia

Wine

This wine is only produced when we have an exceptional parcel of grapes. This special wine exhibits luscious sweet berry flavours and an exquisite lingering flavour on the palate. This wine is ready to drink now with a firm tannic structure which will also benefit those willing and able to carefully cellar for further rewards. 10 years
Only 88 dozen of this wine was produced.

94 ★★★★★ James Halliday Wine Companion 2008

Trophy Best Cabernet Sauvignon Langhorne Creek Showcase

“Very Good” ★★★★★ **WINESTATE** Sept-Oct 2006

Silver Medal : Cairns Wine Show 2007

Viticulture

2004 was a very good growing season, which allowed the vines to be in balance and ripen the fruit with rich flavours and deep colours. The grapes were harvested in two small parcels to offer more scope for our winemaker in the winery. The intensity of the fruit and varietal characteristics of Langhorne Creek Cabernets were infused into the wine with exceptional results.

Winemaking

This wine was made as 2 small batches (3 tonne each) with a reasonably warm ferment over 7 days, before being pressed off skins. After malo lactic fermentation was completed and 4 specially selected new French Oak barriques were held and the wine was allowed additional aging and maturation. This wine remained in oak for 23 months, gaining the layered complexity now evident in the finished wine.

Harvest Date: April 2004

Bottling Date : Feb 2005

Alcohol

14.5 %

Angas Plains Wines Pty Ltd

Lot 1 Angas Plains Road Langhorne Creek

PO Box 283, Strathalbyn South Australia 5255

Email admin@angasplainswines.com.au

www.angasplainswines.com.au

Mobile 0439 862 105

Ph 61 88537 3159

Fax 61 88537 3353