



P J's Cabernet Sauvignon 2006 **Langhorne Creek , South Australia**

Wine

PJ's Cabernet Sauvignon is an elegant fruit driven wine with soft integrated oak tannins.

The 2006 Cabernet Sauvignon picked at the height of the fruit ripeness shows a vibrant crimson hue, while exuding rich pleasant fruit aromas.

The palate is assuaged by the black currant and cherry qualities which have been integrated with fine vanillin oak to provide well rounded flavours.

Ready to drink now this wine will show development with aging in the bottle over the next 3-8 years.

Viticulture

2006 was a good growing season, this allowed the fruit to ripen evenly and infuse rich flavours into the wine. The grapes were harvested at the optimum time to deliver the intensity of the fruit and varietal characteristics of Langhorne Creek Cabernets.

Winemaking

This wine was made as a small batch (10 tonne) with a reasonably warm ferment over 7 days, before being pressed off skins into a combination of 50% new French Oak and 50% 1-2 year old French Oak Barriques. This wine remained in oak for 12 months maturation, gaining the layered complexity now evident in the finished wine.

Bottling Date : May 2007 Harvest Date: March 2006 **14.0 % ALC/VOL**

Awards

Trophy Fleurieu Peninsula Dry Red Wine - Any Style
Gold Medal McLaren Vale Show 2007
Silver Medal Rutherglen Wine Show 2007
Bronze Medal Royal Brisbane Wine Show 2007
Bronze Medal Royal Melbourne Wine Show 2007

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PJ's Special

Cabernet Sauvignon

2006