



Special Reserve Cabernet Sauvignon 2006

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 140 dozen of this wine was produced.

Bronze Medal Cowra Wine Show 2008

Bronze National Cool Climate Wine Show 2008

Viticulture

2006 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 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 6 tonne batch with a reasonably warm ferment over 7 days, before being pressed off skins. After malo lactic fermentation was completed, we assessed all the wine from each barrel and selected 6 of our best new French Oak barriques to be reserved to be retained for additional maturation. This wine remained in oak for 26 months, gaining the layered complexity now evident in the finished wine.

Harvest Date: March 2006

Bottling Date : June 2008

Alcohol

14 %

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