



Special Reserve Cabernet Sauvignon 2008 Langhorne Creek , South Australia

Wine

This wine is only produced when we have an exceptional parcel of grapes.

“bright colour, essence cassis bouquet, with well-handled oak playing a supporting role; there is an extravagant fleshiness to the palate that goes from start to finish, leaving dark fruits and toasty oak in its wake; concentration is the key to this wine.”

Written by James Halliday

92 ★★☆☆ James Halliday

Wine Companion Newsletter April 2010

★★★★ Winestate Magazine 2011

Viticulture

2008 was a better than expected growing season, with a very hot week during the harvest period. We manage to harvest early and get the ripeness in 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 in a concrete open fermentor with a reasonably warm ferment over 8 days, before being pressed off skins. After malo-lactic fermentation was completed specially selected new French Oak barrels were used for maturation. This wine remained in oak for 16 months, showing the well-handled oak playing a supporting role. Only 220 dozen produced.

Harvest Date: March 2008 Bottling Date : July 24th 2009 Alcohol 14.5 %
Residual Sugar 3.6

Angas Plains Wines Pty Ltd

Lot 52 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