



PJ's Cabernet Sauvignon 2013

Langhorne Creek, South Australia

Viticulture

2013 was a good growing season which allowed the grapes to ripen early. The vines had minimal irrigation and the crop levels were low to ensure the vines produced a balanced crop of grapes.

Winemaking

This wine was made as a small batch (10 tonne) with a warm ferment over 7 days, before being pressed off skins into a combination of 100% French Oak barrels. Remaining in oak for 16 months maturation, gaining the layered complexity now evident in the finished wine.

Wine

This elegant, medium bodied Cabernet Sauvignon gives you all that you ask. A subtle blend of red berry aroma with a hint of chocolate which tantalizes the taste buds and sets the mood for an enjoyable indulgence.

The palate is assuaged by the blackcurrant fruit which have been integrated with aging in French Oak barrels for 12 months.

It can be drunk now or cellared for 10 years.

James Halliday 91 points Wine Companion 2015

Bottling Date: August 2014 Harvest Date: 6th March 2013
Sealed with Screwcap
14% ALC/VOL

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