

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

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## THE ANCHORAGE

### 2018 CABERNET MERLOT

SOUTH AUSTRALIA



#### VINEYARD

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The grapes for this wine were sourced from premium growers in South Australia. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Despite a relatively dry winter, budburst was even and the timing was about on par with previous years; however, the dry soil caused many growers to water the vines earlier than normal. With dry conditions comes lack of disease pressure allowing our vineyard team to minimise the use of any mildew sprays. Dry conditions continued into January, with above average temperatures and a four day stretch in mid-January of above 40 degrees. With good canopies and careful irrigation this did not do any damage to the fruit unlike previous years.

#### WINEMAKING

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The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

#### TASTING NOTES

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COLOUR	Dark red with magenta hues.
AROMA	A delightful combination of mulberry aromas with a hint of cream ventures forth on first impression.
FLAVOUR	The palate is full and soft displaying good berry fruit characters, black cherry, mulberry and plum, with good length.
CELLAR POTENTIAL	3 Years.

#### HAVE IT WITH ...

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Great with just about any meat dish and fantastic with Pizza.