



2020 CABERNET SAUVIGNON

SOUTH AUSTRALIA



The grapes for this wine were sourced from the Angove family's own vineyards and premium growers in the region. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

2020 was a challenging vintage on many fronts. Frosts were followed by windy conditions during flowering and then a hailstorm that ripped through the region causing significant damage in early November just as the vines were hitting their prime ripening period. Thankfully, the our Vineyard was spared much of the destruction that occurred elsewhere but yields were still significantly down. Stable, dry conditions occurred from December onwards keeping disease pressure under control and with good canopy management the vines were able to ripen their precious cargo to perfection with harvest beginning in late February and continuing to early March. Whilst yields were significantly down, 2020 will be remembered as a vintage of extremely good quality.

WINEMAKING

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

COLOUR Dark red in colour with some inky hues.

AROMA Complex aromas of red berry integrate perfectly with more

savoury and red pepper notes with a gentle touch of oak.

FLAVOUR The rich mouth filling palate has flavours following through

from the initial impression of berries and more complex capsicum family characters with delightful savoury notes, some cassis, clean tannins and soft oak on the finish.

CELLAR POTENTIAL 4 Years.

HAVE IT WITH ...

Roast Lamb or grilled vegetable Lasagne.

Vegan Friendly.

