LONG ROW 2021 CABERNET SAUVIGNON SOUTH AUSTRALIA

VINEYARD

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.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in and even, unhurried pace into late March with all varieties looking simply stunning.

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	Deep crimson with purple hues.
AROMA	Intricately layered aromas of ripe red berries meld seam lessly with savoury undertones and a hint of red pepper, complemented by a subtle oak influence.
FLAVOUR	The opulent palate boasts flavours that echo the initial burst of berries and intricate capsicum nuances, accompanied by pleasing savoury elements, touches of cassis, refined tannins, and a soft oak finish.
CELLAR POTENTIAL	4 Years.

HAVE IT WITH ...

Roast Lamb or grilled vegetable Lasagne. Vegan Friendly.