

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

## Studio SERIES

### 2019 CABERNET SAUVIGNON

SOUTH AUSTRALIA



#### VINEYARD

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

Vintage 2019 started normally following a dry, yet cool, uneventful spring. As harvest progressed this changed and an unprecedented heatwave in early January caused the vines to shut down for a couple of weeks. With decades of experience in the region our vineyard team was well prepared and provided the vines with adequate water prior to this, ensuring healthy full canopies and fruit that was unaffected by this extreme weather event. As the weather moderated into February the vines awoke from their slumber and ripened the fruit to perfection.

#### WINEMAKING

The grapes for this wine were picked in the cool of dawn 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 on our estate.

#### TASTING NOTES

COLOUR	Rich Magenta in colour, with some dark purple hues.
AROMA	Complex aromas of red berry integrate perfectly with more savoury and red pepper notes with a gentle touch of oak.
FLAVOUR	Flavours follow through from the initial impression of berries and more complex capsicum family characters has delightful savoury notes with clean tannins and some soft background oak.
CELLAR POTENTIAL	3 Years.

#### HAVE IT WITH ...

A classic Australian Cabernet Sauvignon, great with red meats and any full flavoured dishes.