

ANGOVE

SINCE 1886

FAMILY WINEMAKERS

STONEGATE

2018 CABERNET SAUVIGNON

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were carefully grown in the Angove family's Nanya Vineyard and carefully selected growers in the region.

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

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary and static fermenters the grapes were chilled and 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 red with some purple hues.
AROMA	Aromas of spicy cherry and plum with some herbal notes.
FLAVOUR	In the mouth the medium weight palate again shows cherry and plum fruits, some spice and a hint of oak with good length and fine, soft tannins.

CELLAR POTENTIAL 3 Years.

HAVE IT WITH ...

Chargrilled steak, roast beef and roast lamb.