ANGOVE
SINCE 1886
FAMILY WINEMAKERS

LONG ROW

2023 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.

Vintage 2023 brought both challenges and triumphs to the picturesque wine region of the Riverland in South Australia. As the grapes ripened under the warm Australiansun, winemakers faced unpredictable weather patterns and viticultural obstacles, including the largest flood of the mighty Murray River in 50 years, yet emerged with a vintage that showcased their resilience and craftsmanship. Yields were well down on regional averages leading to intense flavours in the grapes.

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	Rich garnet red edged with youthful purple tones.
AROMA	Fragrant layers of juicy red berries mingle with savoury spice, a whisper of red capsicum, and understated oak complexity.
FLAVOUR	The palate delivers vibrant berry fruit alongside gentle capsicum highlights, savoury depth, and a touch of cassis. Silky tannins and subtle oak provide harmony and a smooth, lingering finish.
CELLAR POTENTIAL	Drink now or cellar confidently for up to 4 years.

HAVE IT WITH ...

Exceptional with slow-roasted lamb shoulder or a rustic grilled vegetable lasagne.

Vegan Friendly.