

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

[www.angove.com.au](http://www.angove.com.au)

## LONG ROW

### 2016 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.

Harvest was almost perfect although fast. The weather was consistent with sunny days and cool nights. A smaller than normal yield was harvested with intense flavour. Harvest began early as the flavours and tannins ripened quickly, producing grapes deep in colour and rich in texture.

#### 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

2020

#### HAVE IT WITH ...

Roast Lamb or grilled vegetable Lasagne.

