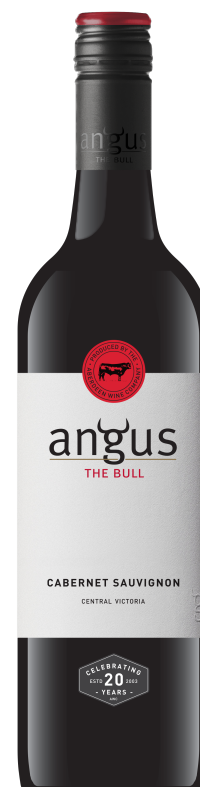




Tasting notes – vintage 2022

Wine	ANGUS - The Bull
Producer	Aberdeen Wine Company
Winemaker	Hamish MacGowan
Variety	Cabernet Sauvignon (Cabernet Sauvignon 92% / Merlot 8%)
Region	Central Victoria (Goulburn Valley 36% / Dookie 33% / Heathcote 31%)



WINEMAKING

The philosophy behind Angus The Bull is to create a wine that provides the ideal accompaniment to prime beef. Each year the most promising parcels are hand selected from premium Cabernet Sauvignon grapes sourced from a number of outstanding vineyards across Central Victoria. Providing great consistency from vintage to vintage and allowing for the best attributes of individual sites to be combined to create the signature Angus the Bull style.

TASTING NOTES

Intense colour with bright purple hues. Vibrant black fruits with rich dark chocolate and subtle vanillin oak aromas. Medium to full bodied palate weight, characterised by satisfying tannins and a savoury masculine finish. An ideal accompaniment to red meat and premium cuts of prime beef. Will continue to improve over the next 4-6 years.

WINE ANALYSIS

Alcohol	14.5%
pH	3.61
TA	5.93 g/L
RS	0.54 g/L