



ANGUS THE BULL – CABERNET SAUVIGNON

Vintage	2023
Producer	Aberdeen Wine Company
Winemaker	Hamish MacGowan
Varieties	Cabernet Sauvignon (Cabernet Sauvignon 91% / Merlot 9%)
Region	Central Victoria (Heathcote 46% / Goulburn Valley 28% / Dookie 26%)



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 vineyard sites across Victoria. Providing great consistency from vintage to vintage to create the signature Angus The Bull style.

The wine style is undeniably “New World”. However there is a distinct effort to create a balance between the ripeness and power of Australian growing conditions with a more refined elegance that is fundamental to the food pairing ambitions of Angus The Bull.

TASTING NOTES

Intense colour with bright purple hues. Vibrant black fruits, blackcurrants, plums with traces of eucalyptus, dark chocolate and subtle vanilla 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.

Alcohol: 14.0% pH: 3.51 g/L TA: 6.12 g/L RS: 0.40 g/L

FROM THE MAKERS OF:

angusthebull.com



BLK + BLU

BLEND
NO 4

BLACK ANGUS