



ANNVERS

## 2001 Langhorne Creek Cabernet Sauvignon

The 2001 Anvers Langhorne Creek Cabernet Sauvignon continues the high standards set by past vintages of this critically acclaimed wine. Fermentation was conducted in open top fermenters followed by maturation in predominantly French oak for a period of fourteen months. The use of French oak compliments the structure and flavour profile of Cabernet Sauvignon without dominating the subtleties offered by this classic grape variety.

### Tasting Notes

Deep, dark red in colour with crimson hues. A regional Langhorne Creek nose of blackberries, currants and mint intermingled with savoury oak nuances. Tightly focused flavours of forest fruits and choc-mint evolve on the palate accompanied by a fine tannin backbone. This is a wine of considerable structure with good cellaring potential, best enjoyed from 2003 to 2010.

<b>Bottling Date:</b>	June 2002
<b>Production:</b>	896 cases
<b>Winemaker:</b>	Duane Coates
<b>Closure:</b>	Cork
<b>Alcohol:</b>	13.4%