



ANNVERS

2002

Langhorne Creek Cabernet Sauvignon

The temperate climate of Langhorne Creek benefited from a slow, cool ripening during vintage 2002. The exceptional flavour and colour development seen on the vines has been captured by the use of a traditional, minimal intervention winemaking approach. Maturation in French and American oak compliments the structure and flavour profile of Cabernet Sauvignon without dominating the subtleties offered by this classic grape variety.

Tasting Notes

Deep crimson red in colour. An intense bouquet of ripe redcurrant fruits intertwined with eucalyptus, cedar and espresso notes. A lush, full-bodied Cabernet Sauvignon offering dense cassis and mint flavours in the company of liquorice and bitter chocolate. This is a wine of considerable tannin structure and length with excellent cellaring potential.

Bottling Date: April 2003
Production: 795 cases
Winemaker: Duane Coates
Closure: Cork
Alcohol: 14.8%