



ANVERS

2003 Langhorne Creek Cabernet Sauvignon

Sourced from the rich soils of Langhorne Creek, the 2003 Anvers Cabernet Sauvignon is the sixth release of this wine. The warm conditions experienced during vintage 2003 have provided a full-bodied wine of great colour depth and flavour concentration. Ageing in French and American oak barriques for 12 months has imparted a subtle toastiness to the palate and allowed the tannins to integrate and soften. Whilst approachable now, this firmly structured Cabernet Sauvignon will benefit from 5-10 years cellaring.

Tasting Notes

Our 2003 Langhorne Creek Cabernet Sauvignon shows a deep red colour with rich blueberry and blackberry aromas backed by complex nuances of liquorice and eucalyptus. The full-bodied palate offers rich berry fruits in the company of subtle mocha and mint accents with a velvety tannin backbone.

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| Bottling Date: | March 2004 |
| Release Date: | July 2006 |
| Production: | 458 cases |
| Winemaker: | Duane Coates |
| Closure: | Cork |
| Alcohol: | 14.2% |