



2006 Langhorne Creek Cabernet Sauvignon

Sourced from the rich soils of Langhorne Creek, the 2006 Anvers Cabernet Sauvignon is the ninth release of this wine. The excellent, warm conditions experienced during vintage 2006 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 has allowed the tannins to integrate and soften. Whilst approachable now, this firmly structured Cabernet Sauvignon will benefit from 5-10 years cellaring, possibly longer.

Tasting Notes

The 2006 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 mocha and mint accents with a velvety tannin backbone. A classic Langhorne Creek Cabernet.

Bottling Date:	March 2007
Release Date:	June 2008
Production:	635 cases
Winemaker:	Kym Milne
Closure:	Cork
Alcohol:	14.8%