



### Tasting notes – vintage 2013

Wine	ANGUS - The Bull
Producer	Aberdeen Wine Company
Winemaker	Hamish MacGowan
Variety	Cabernet Sauvignon
Region	CENTRAL VICTORIA

### WINEMAKING

The philosophy behind Angus The Bull is to create a unique and innovative wine that provides the ideal accompaniment to prime beef. Each year the most promising parcels are hand selected and blended from premium Cabernet Sauvignon grapes sourced from a number of outstanding vineyards across Central Victoria. The flexibility of this blending approach provides for great consistency from vintage to vintage and allows for the best attributes of individual sites to be combined for exceptional results.

### TASTING NOTES

Intense colour with bright purple hues. Ripe black fruits with rich dark chocolate and vanillin smoky oak aromas. Medium to full bodied palate weight, characterised by firm 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.

### WINE ANALYSIS

Alcohol	13.7%
pH	3.47
TA	6.42 g/L
RS	2.5 g/L