

**2007 THE ANGELUS**

Cabernet Sauvignon

WINEFRONT Gary Walsh &amp; Campbell Mattinson, OCT 09

**90 PTS**

“A very different style of Angelus this year, or Dead Ringer as it’s called overseas. Colour not entirely convincing for such a young Cabernet. There’s some leafy herbal notes here and an unusual sort of fragrantly sweet lipstick smell – combine this with some very smart pencil and cedar oak plus mixed berry and blackcurrant fruit and there you have it. It’s a lighter style with fresh acidity and firm dry tannins. The balance is pretty good, as is the length, but hedonists and plump chocolate McLaren love fanciers might not be best pleased. Nice slick of tannins on exit. I’d give this a couple of years to soften up and some together, then drink over the medium term.”

THE WEEKEND AUSTRALIAN James Halliday, Nov 09

**95 PTS**

“The separate block batches spend 20 months in French Oak (70% new) before final blending and light filtration on the way to bottle. Good depth of colour; a fragrant, cedary bouquet leads into a palate with extremely good texture and structure encasing spicy black fruits; the back-palate and finish have excellent savoury tannins, the oak balanced and integrated. A triumph for the vintage.”

THE AUSTRALIAN WINE ANNUAL 2010 Jeremy Oliver

**91 PTS**

“A plump, juicy, crowd-pleasing cabernet with plenty of depth and intensity. It’s sweet, confiture-like aromas of plums, blackberries and sweet smoky cedar/vanilla oak overlie palate is saturated with intense cassis, mulberries, blackberry and dark plum flavours, and offers pleasing length and persistence but with only modest, fine-grained tannin.”

JAMES HALLIDAY WINE COMPANION 2011 James Halliday

**95 PTS Included in ‘Best of Cabernet Sauvignon Category’**

“Good depth to colour; a fragrant cedary bouquet leads into a palate with extremely good texture and structure encasing spicy black fruits; the back-palate and finish have excellent savoury tannins. A triumph for the vintage.”





# REVIEWS & ACCOLADES

## 2007 THE ANGELUS

Cabernet Sauvignon

