

2003 The Angelus Cabernet Sauvignon



The $\frac{3}{4}$ tonne Wirra Wirra bell is rung to announce the start and finish of each vintage in McLaren Vale and for other suitable celebrations. For generations its voice rang out thrice daily at 6 am, midday and 6 p.m. from the Jesuit Church in Norwood, South Australia, calling the faithful to 'The Angelus' prayer. In honour of that tradition, the name

'The Angelus' is reserved only for exceptional parcels of Cabernet Sauvignon, which are selected and vinified at Wirra Wirra Vineyards. 'The Angelus' is traditionally a blend of Cabernet Sauvignon from the McLaren Vale & Coonawarra regions.

Winemaker:	Sam Connew
Grape Variety:	Cabernet Sauvignon 100%
Region:	McLaren Vale 63% Coonawarra. 37%
Oak Maturation:	The Angelus was matured for 22 months in French oak, 40% of which was new barriques. The remaining 60% being 1—2 year old barrels. Five different coopers were specially selected to best suit the vineyard characteristics and desired final wine style.
Colour:	Intense red plum
Bouquet:	This wine has a complex varietal nose; red currants, cherries and cassis supported by dried Italian herbs and mint with subtle oak influence adding cinnamon, spice and cigar box characters.
Palate:	Bright red berry fruits, plums and mulberries all seductively slide on the palate and are supported by long fine grained and mouth filling tannins with a touch of toffee and spice.
Cellaring Potential:	If stored in the appropriate conditions, this wine will be able to be enjoyed over the next eight to ten years.
Technical Notes:	Alc/Vol: 14.5% pH: 3.43 TA: 6.6g/L
Serve:	Beef fillet and soft polenta with wild mushrooms and pecorino.