

2004 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:	Samantha Connew and Alexia Roberts
Grape Variety:	Cabernet Sauvignon 100%
Region:	McLaren Vale 100%
Oak Maturation:	Of the final blend, 76% of wine was aged in new French oak barriques and hogsheads. The remaining 24% was aged in one year old French oak
Colour:	Deep red plummy red with bright rim
Bouquet:	Intense black berry fruits and mulberries supported by some herbal notes; mainly dried marjoram and caraway seeds. oak adds another dimension, offering cedar, spice, tobacco leaf and smoky aromas.
Palate:	Bright red berry fruits, opulence on the palate. Tannins are long and fine grained and well intergrated with the savory oak. This wine is supported by layers of texture and elegance, offering generous fruit weight and length, with lingering toffee and spice.
Cellaring Potential:	This wine will cellar well over the next ten to twelve years.
Technical Notes:	Alc/Vol: 14.7% pH: 3.39 TA: 7.26g/L
Serve:	Stir fried eye fillet with black beans, dried mushrooms and choy sum.