



2005 The Angelus Cabernet Sauvignon

WIRRA WIRRA

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:	Each vineyard batch was matured in oak Separately for 22 months prior to blending. All batches were matured in French oak barriques. Of the final blend, 65% of wine was matured in new barrels.
Colour:	Deep violet with a red rim.
Bouquet:	A bright nose showing wild black berry fruits, mulberries and rhubarb, supported by dried herbs, namely oregano and rosemary. Oak adds nutmeg, toffee and smoky aromas.
Palate:	Wild black berry fruits persist on the palate and are well matched with long and fine tannins and savory oak flavours. 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 fifteen years.
Technical Notes:	Alc/Vol: 14.5% pH: 3.51 TA: 6.6g/L
Serve:	Moroccan spiced lamb shanks with preserved lemons, prunes and saffron.