



TASTING NOTES - VINTAGE 2006

Wine:	Angus The Bull
Producer:	Aberdeen Wine Company
Winemaker:	Hamish MacGowan
Varieties:	Cabernet Sauvignon
Regions:	King Valley 34% / Strathbogie Ranges 15% / Padthaway 13% Barossa Valley 11% / Goulburn Valley 11% / McLaren Vale 11% / Other 5%

Winemaking

The philosophy behind Angus The Bull is to create a unique and innovative wine that provides an 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 wine regions across Victoria and South Australia. The flexibility of this multi-regional blending approach provides for great consistency from vintage to vintage and allows for the best attributes of individual regions 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. Generous palate weight, characterized by firm tannins and a bold savoury masculine finish. An ideal accompaniment to red meat and premium cuts of prime beef. Will continue to improve over the next 3-4 years.

Wine Analysis

Alcohol - 14.7%
pH - 3.52
TA - 6.52 g/L
RS - 0.86 g/L