



## **Tasting Notes - Vintage 2007**

<b>WINE</b>	ANGUS - The Bull
<b>PRODUCER</b>	Aberdeen Wine Company
<b>WINEMAKER</b>	Hamish MacGowan
<b>VARIETIES</b>	Cabernet Sauvignon
<b>REGIONS</b>	Strathbogie Ranges 25% / Barossa Valley 21% / McLaren Vale 20% / Goulburn Valley 20% Swan Hill 10% / Other 4%

## **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. Medium to full bodied palate weight, characterised 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 - 14.4%  
pH - 3.52  
TA - 6.31 g/L  
RS - 2.2 g/L