



1998 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 region.

Winemaker:	Ben Riggs & Sam Connnew
Grape Variety:	Cabernet Sauvignon 100%
Region:	63% McLaren Vale 37% Coonawarra
Oak Maturation:	20 months in new, one & two year old French oak barriques.
Colour:	Bright and inky deep plum-purple with a ruby hue.
Bouquet:	Concentrated & slightly spicy, with berry, blackcurrant & cherry fruit aromas. Intensely fragrant, with hints of mint, cedary French oak & berry- fruit bouquet with tobacco/cigar box characteristics
Palate:	Complex lingering, ripe cherry flavours with excellent length & balance. The wine has deep, fresh, berry fruit flavour typical of McLaren Vale cabernet, with minty characters from the Coonawarra fruit. The spicy, smoky oak is well integrated with long, fine-grained tannins on the finish.
Technical Notes:	Alc/Vol: 14.0% pH: 3.51 TA: 6.5g/L
Serve:	Robust dishes like oxtail stew, pastas, game & strong cheeses