



Passing Clouds

THE ANGEL CABERNET

– 2022 –

COMPOSITION	100% Cabernet	VINEYARD	Serpentine
BLOCK	Gums	HARVEST	30 th March 2022
YEAST STRAIN	CSM	OAK	French hogsheads, 17 months
PFM	43 days	NUMBERS	Be` : 13.6, pH: 3.85, TA: 6.4, Alc: 13.9%

The Angel is a blend of our finest Cabernet Sauvignon barrels each year. After twelve months in oak, barrel selection occurs to create the optimal blend. The barrels are aged for an additional 5 months. A minimum of 10 months of bottle maturation occurs, beginning the development of a wine that regularly shows well at 20 years of age. The resultant wine is a sophisticated and extremely age-worthy expression of Cabernet Sauvignon.

TASTING

Deep ruby garnet in appearance, the 2022 Angel excites with a plethora of savoury spices and delicate dark fruits; bay leaf, clove, cinnamon, star anise, black olive, baking spice, earth, all coupled seamlessly with blackberry, blue berry, blood plum and boysenberries. These firm yet delicate aromas playfully intermingle with firm juicy tannins, toasty oak, hints of forest floor, cedar, and smoothly carry right across the palate leaving a warm and morish finish. Drinking incredibly well now, our 2022 will certainly stand the test of time and continue to improve long into the future.

VINEYARD AND VINTAGE

The Serpentine vineyard sits on the banks of the Loddon River 42 km north-west of the township of Bendigo. Soils of sandy clay loam over friable reddish clay with limestone pebbles. A warm dry climate with annual rainfall of 350mm. The vines are cane pruned with shoot and bunch thinning conducted where necessary to control yields and maintain ripening. Minimal irrigation and low rainfall with the sandy soils results in a balanced canopy more reminiscent of a dry grown vineyard. Subsequently, application of fungicide is rare and other intervention is minimal.

2022 was a cooler year and was a challenge year viticulturally. Later harvest in Bendigo allowed for a longer hang time and increased character development, but wet weather was a constant threat. Fortunately, the fruit was clean, and the extra development is more than apparent in a vintage showing increased complexity.

WINEMAKING

The fruit is 100% de-stemmed and hand sorted before being traditionally vinified in open stainless-steel fermenters, which are hand plunged twice a day. A portion of batches saw post ferment maceration. All batches are matured in 100% French oak for 17 months. A barrel selection, and minimum of 10 months bottle maturation also occur.

