

Elgin Vintners Agama 2005

The 2005 Elgin Vintners Agama is the maiden release of this flagship blend of Cabernet Sauvignon - Merlot.

Dense, cherry red in colour, this wine conjures up aromas of caramel and cinnamon layered with plums, blackberries and cassis. This multi-faceted combination of fruit flows through onto the palate where subtle hints of spicy pepper and liquorice integrate with the supple tannins of 100% new French oak barrels.

variety : Cabernet Sauvignon | 71% Cabernet Sauvignon, 29% Merlot

winery : Elgin Vintners

winemaker : Ross Gower

wine of origin : Elgin

analysis : alc : 13.85 % vol rs : 2.7 g/l pH : 3.56 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2008 International Wine & Spirit Competition - Silver & Best in Class

Tri-Nations Challenge - Invited Entry 2007 & 2008

2007 International Wine Challenge - Bronze

2007 Calyon Bordeaux Blend Trophy - Top 10

2007 Decanter World Wine Awards - Gold Medal

ageing : This outstanding wine drinks exceptionally well now but will benefit from a year or two in the bottle.

in the vineyard : Six grape growers within the Elgin ward have joined forces to establish Elgin Vintners. The members are fortunate in that they are able to access outstanding quality grapes from within their ranks - each contributing something unique to the final product.

The Elgin Valley with its high altitude and cool summers prolong the ripening period of our wines, enabling us to pick grapes that display perfect physiological and phenolic ripeness. This in turn translates into elegant wines of the highest quality as is borne witness by this wine.

in the cellar : These grapes were vinified by Ross Gower in his Elgin cellar; Justin Hoy nurtured the wine in barrel and together with Paul Wallace chose the very best barrels to blend into this exceptional wine.

A limited number of larger bottles (100 x 1.5 liter bottles, and 25 bottles each of 3 liter and 5 liter) will be made available on request.

