



## **PFEIFFER CABERNET SAUVIGNON 2002**

**Variety:** 85% Cabernet Sauvignon, 15% Merlot  
**Region:** Rutherglen, Victoria, Australia  
**Style:** A savory style Cabernet, with lovely balanced tannins

### **TASTING NOTE**

The 2002 Cabernet Sauvignon is an extremely well crafted, showing powerful ripe fruit that extends from the fore to the mid-palate, with a good integration of carefully chosen oak and a long, fine tannin finish.

### **WINEMAKING**

This vintage incorporated a blend of three parcels, each fermented separately. Parcel one fermented in static fermenters on skins before being pressed to stainless steel tanks before completion of fermentation. Parcel two begun its fermentation on skins before being pressed into new American oak puncheons to complete the second half. Parcel three fermented in static fermenters on skins before and received prolonged skin contact after fermentation had been completed.

The wine was blended, fined, and clarified and then transferred to French oak barriques for a 12 month maturation. After maturation, the wine is again fined and clarified prior to bottling.

### **CELLARING**

The 2002 Cabernet Sauvignon is drinking well now and will cellar well through 2012. It is sealed with a high quality natural wine cork.

### **TECHNICAL**

Alcohol 14.0% v/v  
pH 3.37  
Titratable Acid 6.30 g/L  
Residual Sugar 0.82 g/L



For more information about Pfeiffer wines please visit [www.pfeifferwinesrutherglen.com.au](http://www.pfeifferwinesrutherglen.com.au)

*For more information about the Wine Angel Portfolio please visit [www.wine-angel.com](http://www.wine-angel.com) or contact Michele Anderson at 212-627-0330 or [anderson@wine-angel.com](mailto:anderson@wine-angel.com)*