



**RED
MEAT'S
PERFECT
PARTNER**



RED MEAT ± RED WINE

**WE LIKE TO THINK OF IT AS
RED MEAT'S PERFECT PARTNER.**

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Beef and red wine are made for each other – the fat in a prime piece of juicy steak softens a wine's astringency and releases those tasty fruit flavours. Problem is, when faced with the choice of which red wine to pick,

many people assume you need to be a wine buff to know what's what. This is where Angus the Bull steps in. A full bodied Cabernet Sauvignon, it's been crafted with beef in mind, so it takes out the guesswork.

IN CASE YOU HADN'T
NOTICED, WE LOVE
A BIT OF RED MEAT.



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MEET ANGUS THE BULL

When it comes to winemaking, our philosophy is to make the absolute, hands-down perfect accompaniment for a prime piece of beef. Every year we work with our growers across Central Victoria with this in mind, hand selecting premium parcels of Cabernet Sauvignon grapes. Our multi-vineyard approach allows us to deliver our signature style. This creates the best possible blend for

that satisfying moment when Angus the Bull meets red meat in your mouth.

So what should you expect when this glorious moment happens? A wine of intense colour with bright purple hues. Aromas of ripe black fruits, rich dark chocolate and subtle vanillin oak. And a full bodied palate characterised by firm tannins with a savoury, masculine finish.



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FRUIT FLAVOURS.**

THE ORIGINAL ANGUS

After completing university, Hamish moved to Australia's Northern Territory to muster cattle at remote stock camps. Hanging up his stockman boots, he began working for a small winery in Victoria – this formed the basis of his winemaking career and is why he's so fond of Central Victorian grapes.

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**ANGUS THE BULL'S CREATOR,
HAMISH MACGOWAN, IS NO
STRANGER TO WINEMAKING...
OR BULLS.**

Not one to stand still, Hamish relocated to Europe. He worked for a leading UK wine merchant, then as a winemaker in Bordeaux, followed by his most challenging experience where he ran a winery in Moldova, part of the former Soviet Union. After a while, Australia beckoned again. Back home he worked in

Winemaker and Export Manager roles, but an idea was forming in his mind that he had to pursue – the idea to create the perfect wine to pair with beef.


In 2003 he began the Aberdeen Wine Company and the rest, as they say, is history.



**CUT
THE BULL
ANGUS AT
A GLANCE**

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PRODUCER ABERDEEN WINE
COMPANY WINEMAKER HAMISH
MACGOWAN **VARIETY** CABERNET
SAUVIGNON **REGION** CENTRAL VICTORIA
COLOUR INTENSE, BRIGHT PURPLE
HUES **AROMA** RIPE BACK FRUITS,
DARK CHOCOLATE, VANILLIN SMOKY
OAK **PALATE WEIGHT** FULL BODIED
BEST MATCHED WITH PRIME
CUTS OF RED MEAT.



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WHAT THEY'RE SAYING ABOUT US

"Angus the Bull – the brainchild of Hamish MacGowan, a young gun winemaker with a very clever head on his shoulders – rarely has a new wine been so well conceived. You look at the label and instantly want to grab a steak and throw it on the grill..."

Campbell Mattinson
Winefront Monthly – Australia

"You have to respect a winemaker who develops a red specifically to go with steak. Whether it's a T-Bone, eye fillet or rump, this Cab Sauv is designed to complement beef's subtle flavour and richness. It's a hearty wine but still soft around the edges."

Donna Hay Magazine
Tasting Notes – Drinks

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GRAB THE BULL BY ITS HORNS AND GET IN TOUCH

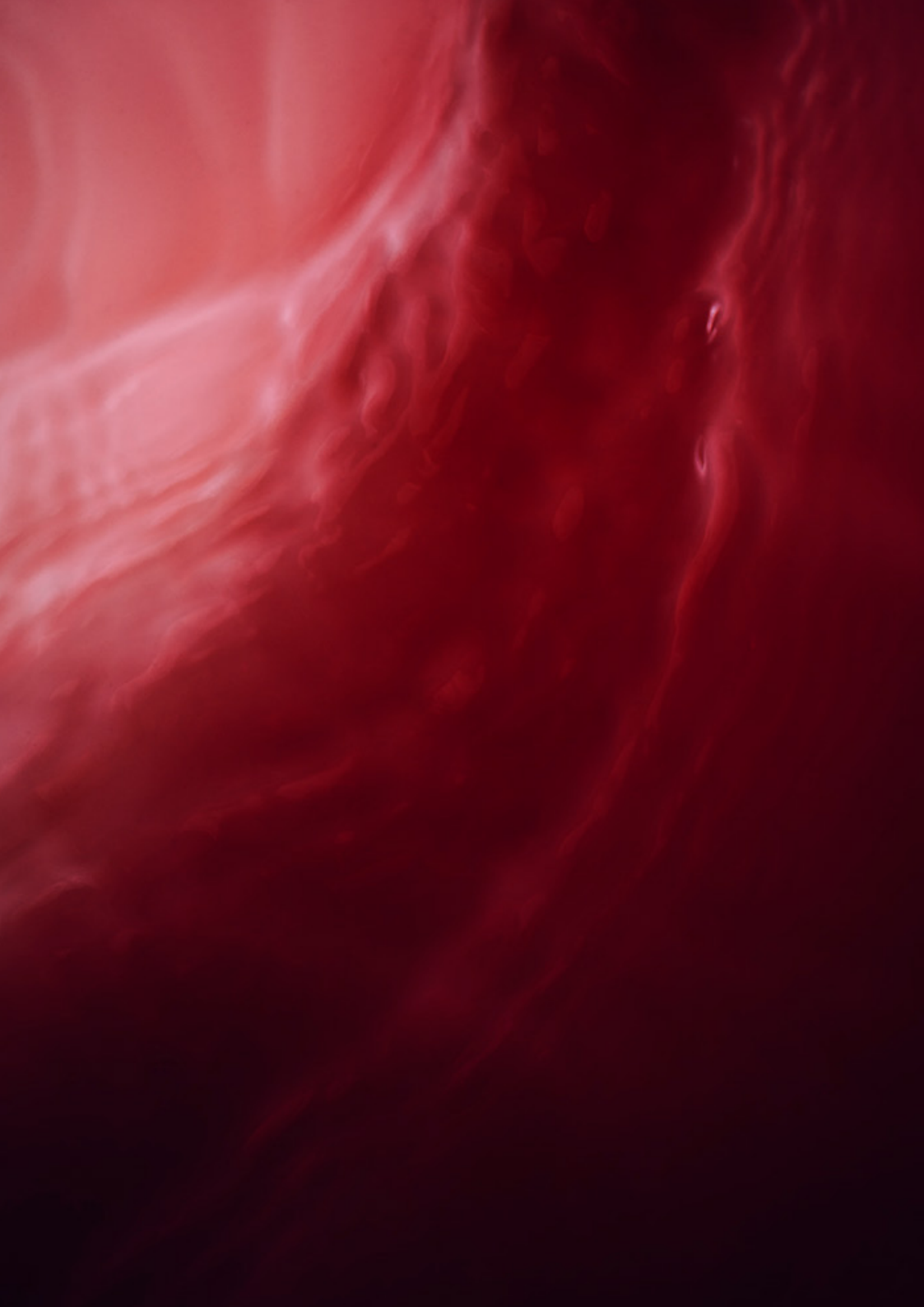
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