



**RED
MEAT'S
PERFECT
PARTNER**



angus

THE BULL

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RED MEAT + RED WINE

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

01 MISSION

Born from a simple yet powerful idea – crafting the ultimate red wine to pair with beef – Angus the Bull has built a strong reputation among meat lovers and wine enthusiasts alike.

With its unwavering focus on quality and character, and sourcing top-quality fruit from Victoria's finest grape growing regions, Angus the Bull is synonymous with bold, full-bodied wines designed to complement premium cuts.

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



02 PHILOSOPHY

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.

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.

03 WINEMAKER



**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.



A CUT ABOVE



04 OUR WINES

OUR WINES

Beef and red wine are made for each other – the fat in a perfectly cooked steak softens a wine's tannins, unlocking layers of juicy fruit flavours. However, choosing the right red wine can often feel daunting, leaving many to assume they need expert knowledge to make the perfect pairing.

Enter Angus the Bull – thoughtfully crafted wines created specifically with red meat in mind. By eliminating the guesswork, it ensures an effortless and exceptional pairing every time.

**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.**

**CUT THE
BULL
ANGUS AT
A GLANCE**

05 ANGUS THE BULL

ANGUS THE BULL

VARIETY CABERNET
SAUVIGNON **REGION** CENTRAL
VICTORIA **COLOUR** INTENSE,
BRIGHT PURPLE HUES **AROMA**
RIPE BLACK FRUITS, DARK
CHOCOLATE, VANILLIN SMOKY
OAK **PALATE** **WEIGHT** FULL
BODIED **BEST MATCHED** WITH
PRIME CUTS OF RED MEAT.



WEE ANGUS

VARIETY MERLOT
REGION CENTRAL
VICTORIA **COLOUR** DEEP
RUBY PURPLE **AROMA**
GENTLE PLUMMY
CHARACTERS **PALATE**
SOFT & JUICY WITH A
GENEROUS TOUCH OF
VANILLIN OAK **BEST**
MATCH BRING ON THE
HAMBURGERS

06 WEE ANGUS



SHARING

THE SAME
IMPECCABLE
BREEDING



A CLASSIC
WITH SWAGGER

07 PORTERHOUSE



PORTERHOUSE

VARIETY SHIRAZ
REGION HEATHCOTE
COLOUR OPAQUE PURPLE
AROMA BLACK PEPPER,
CLOVES, VANILLIN SPICE
PALATE BOLD &
ADVENTUROUS
BEST MATCHED SHARPEN
THE KNIVES & FIRE UP
THE BBQ

BLK+BLU [BLEND NO.4]

VARIETY SHIRAZ CABERNET BLEND **REGION**
HEATHCOTE **COLOUR** DEEP CRIMSON WITH
PURPLE EDGES **AROMA** BLACKBERRY, BLUEBERRY,
BAKED SPICE **PALATE** RICH AND DECADENT WITH
SOFT SUPPLE TANNINS **BEST MATCHED** WITH
SEARED RARE STEAK.



08 BLK+BLU [BLEND NO.4]



BLK + BLU
RICH, RARE AND BOLD.



09 BLACK ANGUS

BLACK ANGUS

VARIETY CABERNET SAUVIGNON **SINGLE VINEYARD**
COLBINABBIN ESTATE **REGION** HEATHCOTE **COLOUR**
DARK RED CRIMSON HUES **AROMA** RED CURRENTS
& EUCALYPT-MINT **PALATE** FINE TEXTURED
TANNINS **CHARACTER** POWERFUL, PITCH PERFECT
AVAILABILITY VERY LIMITED.





10 TESTIMONIALS

WHAT THEY'RE SAYING ABOUT US

“Angus the Bull – the brainchild of Hamish MacGowan, a 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

|| CONTACT

GRAB THE
BULL BY ITS
HORNS AND
GET IN TOUCH

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