

2004 VP *VINTAGE* SHIRAZ

Langmeil
BAROSSA



[THE STORY]

The Barossa has been making fortified wines since the conception of its wine industry. Vintage port, as it was then, is the creation from fortifying black grapes on skins to arrest fermentation. Full bodied, sweet and tannic, bottled young and left to age in the cellar.

[WINE ANALYSIS]

Alcohol Volume: 18.5 %
TA: 4.37 g/L
pH: 3.82
VA: 0.36 g/L
Residual Sugar: 58.0 g/L

[WINEMAKING NOTES]

Produced from low yielding, hand picked Shiraz grapes and fermented on skins prior to being fortified with brandy spirit, then again left on skins for a further two weeks before being gently basket pressed. The wine is then matured in American oak barrels for a further twelve months before bottling. The result is a wine showing intense jammy chocolate characteristics that can be enjoyed now or cellared over the next twenty years.

COLOUR • Deep crimson with red hues.

NOSE • Chocolate bullets, Christmas pudding and sweet spice fill the nostrils with the brandy spirit adding a little heady perfume but quite well integrated into the wine.

PALATE • Luscious, rich and jammy fruit coats the palate with delicious sweet spice and velvety smooth tannins completing the picture. Where's the vanilla bean custard?

FOOD MATCHING • Chocolate pudding, fruit cake, truffles

PEAK DRINKING • 2010—2024