

# 2009 VALLEY FLOOR SHIRAZ

*Langmeil*  
BAROSSA



## [ THE STORY ]

The Barossa Region is known for its viticulture and wine making. At its heart is the Valley Floor, a rich strip of land exposed to the driest conditions and home to some of the most select Shiraz vineyards of the area.

## [ WINE ANALYSIS ]

Alcohol Volume: 14.8%  
TA: 6.59g/L  
pH: 3.39  
VA: 0.60g/L  
Residual Sugar: 2.8g/L

## [ WINEMAKING NOTES ]

The 'Valley Floor', like other premium wines of the Barossa, is a regional blended wine. Grapes are sourced from specially selected vineyards across all the sub regions of the Barossa from a range of 120, 70, 50 year old and younger select parcels of which are then open fermented and basket pressed to make this classic example of honest, hand made Barossa Valley Shiraz. Enjoy now or over the next ten years. 20% new American Oak and 80% old American Oak.

**COLOUR** • Medium to deep crimson with purple hue.

**NOSE** • Ripe Satsuma plums and mulberry fruits fill the nostrils with lovely creamy vanilla, chocolate and hints of smoke, violets and citrus.

**PALATE** • Bright, juicy, plum and mulberry fruits flow onto the palate which is medium bodied. The sweet fruit is well balanced with silky tannins, good acidity, briary and sweet spice. A nice long finish tapers from sweet fruit through spice and citrus to end with a little dark chocolate.

**FOOD MATCHING** • A perfect match - richly flavoured meats, game or mature cheddars.