

2002 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: 19.0%
TA: 5.64 g/L
pH: 3.86
VA: 0.35 g/L
Residual Sugar: 42 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 • Very deep red, crimson.

NOSE • Heady rum and raisin, with hints of chocolate, liquorice and Christmas pudding.

PALATE • Rich, luscious, raisin and sweet spice coats the tongue with the chocolate and fruit cake characters adding to the sweetness. The long sweet finish is balanced with fine, drying tannins as well as complex, spicy notes.

FOOD MATCHING • Chocolate pudding, fruit cake, truffles

PEAK DRINKING • 2008—2022