

2003 *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: 19.1 %
TA: 5.38 g/L
pH: 3.74
VA: 0.5 g/L
Residual Sugar: 68.0 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 • Very deep red, crimson.

NOSE • Rich, ripe Satsuma and mulberry jam mingles with subtle estery bandy spirit, lifted sweet spice, liquorice, hints of bacon fat and earthy tones.

PALATE • Massive, jammy fruits dominate the huge mouth feel with healthy levels of tannin to help cut through and balance the sweetness. The spirit is underlying and clean, and the finish is extremely long with jammy raisins, chocolate and liquorice.

FOOD MATCHING • Chocolate pudding, fruit cake, truffles

PEAK DRINKING • 2009—2023