

## 2006 Valley Floor Barossa Valley Shiraz

This wine is a blend of old and new Shiraz vines sourced from the Barossa's Valley Floor, complementing the different flavours which are sourced from individual vineyards. The age of the vines range from 120, 70, 50 and younger vine parcels. They are hand selected from low yielding, minimally irrigated vineyards with exceptional soil and characteristics.

With minimal handling, no fining and only one light filtration, we maximise the quality of the fruit and flavours in the finished wine.

It is a wine made to enjoy now but will reward the patient wine lover for up to ten years, when celled in the ideal conditions. Best served at room temperature and opened and decanted a few hours prior to enjoying.

**Colour:** Very deep crimson with purple hues

**Nose:** Lifted aromas of raspberry and satsuma plum are complimented by fine milk chocolate, vanilla and hints of butter, roasty and smokey nuances

**Palate:** Sweet primary fruits transfer to the palate which is full and well balanced with briary spice and fine but firm American oak tannins. The finish is very long and fruity yet youthfully austere

### Bottling Analysis

Alcohol Volume	14.9%
TA	6.61 g/L
pH	3.43
VA	0.53 g/L
Residual Sugar	2.2 g/L

Barrel Selection	20% new American oak & 80% old American oak
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BAROSSA SHIRAZ

'Valley Floor'

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 MADE IN AUSTRALIA 750ML

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