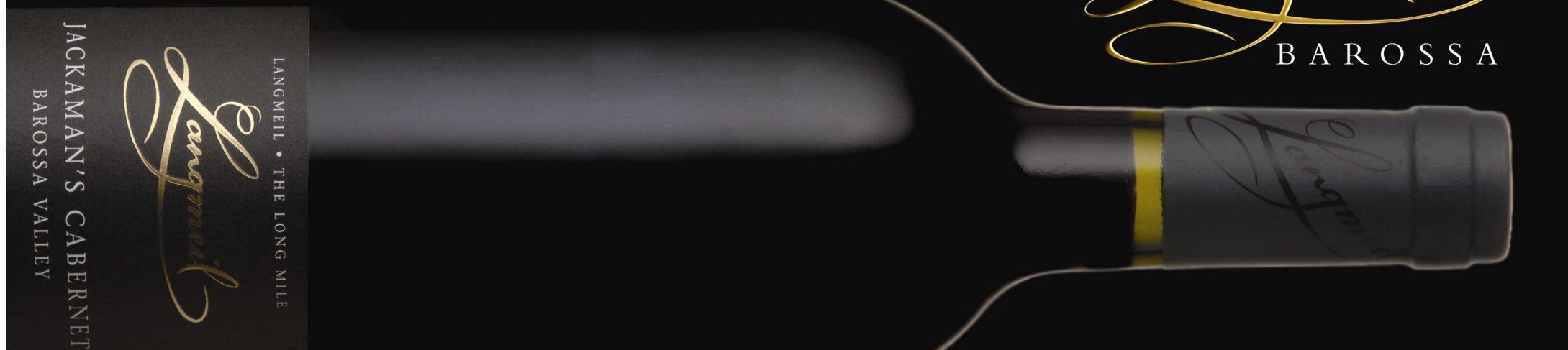


2007 JACKAMAN'S CABERNET

Langmeil
BAROSSA



[THE STORY]

Another small, old Barossa vineyard lovingly tended by our gardeners and dedicated to its previous owner. Arthur Jackaman was a parachutist in World War II, a boxer then a butcher in Broken Hill. He later settled in the Barossa where he became a well known local character.

[WINE ANALYSIS]

Alcohol Volume: 14.1%
TA: 7.32 g/L
pH: 3.55
VA: 0.85 g/L
Residual Sugar: 3.1 g/L

[WINEMAKING NOTES]

Planted midway through last century at the southern end of Lyndoch in the Barossa Valley, the fruit from this single acre of low yielding Cabernet Sauvignon vines is hand-picked, gently destemmed, open fermented and basket pressed. This fantastic wine has developed a deliciously intense perfume of blackcurrants and mulberry with rich dark chocolates after two years in new (43%) and seasoned (57%) French oak hogsheads. A powerful wine from mature vines.

COLOUR • Very deep red crimson

NOSE • Lifted and intense characters of black currant, blueberries and cassis dominate the aroma with sweet, cedary oak, liquorice, mint and chocolate nuances adding to the deliciousness

PALATE • Medium to full body with lashings of blue fruit, briary spice and sweet French oak fill the mouth

MATURATION • This wine was matured for 24 months in a combination 43% new and 57% seasoned French oak.