

[THE STORY]

Destined for destruction to make way for housing, ten rows of 140 year old Shiraz vines were rescued by Langmeil and transplanted, thus preserving part of the Barossa's heritage. These orphans are not without relatives. They share a common ancestry with our 1843 Freedom vineyard, having been planted in the 1800's on what was then the same allotment: section 36, Hundred of Moorooroo.

[WINE ANALYSIS]

Alcohol Volume: 14.5% TA: 6.7 g/L pH: 3.47 VA: 0.74 g/L Residual Sugar: 2.5 g/L

[WINEMAKING NOTES]

In August 2006, and again in June 2007, the vines were transplanted one at a time to a fertile patch of land on the banks of the North Para River adjacent to the winery's The Freedom 1843 Shiraz vineyard. The wine from these gnarled and twisted Shiraz vines is matured for two years in carefully chosen new and seasoned American and French oak. It is then bottled without fining and filtration to ensure the true essence of the Barossa is captured. Sealed with a screw cap ensures that the wine, once opened, is as the winemaker intended.

COLOUR • Very deep crimson, purple

NOSE • Lifted perfume of ripe Satsuma plums, liquorice, violets and pepper tease the nostrils with well integrated French oak characters of cedar and biscuit that make you want to jump into the glass

PALATE • Full bodied yet velvety texture tantalizes the taste buds with plum and raspberries dominating the flavours and hints of sweet spice, black olive and pepper adding to the complexity. The finish is fruitful and long eventually ending in a spicy, peppery fashion with the austerity of youth.

MATURATION • This wine was matured for 24 months in a combination 33% new French oak and 67% seasoned French Oak