

## Langmeil Winery Cellaring Reference Sheet 08/09

Wine Life Stage	Description
<b>Juvenile</b>	<p>White Wine:-A vibrant, brilliant sometimes green appearance, the lightest in colour it will ever be. Lifted fruity, oak characters or delicate floral bouquets emanating from the variety's primary fruit characters and or oak influence. The palate is Fresh and Lively with Crisp Acidity.</p> <p>Red Wine:- Bright in appearance, although deep in colour, edging towards <b>crimson</b> and purple. Primary fruit characters are abundant and oak influence is most noticeable by aroma and taste. Tannins and acidity are at their highest and gives young red wine a more austere finish.</p>
<b>Adolescent</b>	<p>White Wine:- Still retains a vibrant and brilliant appearance but the colour slowly deepens. Better integration of fruit and oak characters in oaked wines and an increase in complexity with aromatic varieties.</p> <p>Red Wine:- Should still appear bright, edging towards crimson and some of the depth of colour may have lessened. Better integration of oak and fruit characters give rise to increased complexity but the wine should retain more primary fruit characters.</p>
<b>Mature</b>	<p>White Wine:-Should still retain vibrancy and brilliance with the colour edging towards deeper yellows and gold. A more intense and complex aroma of developed varietal characters with less primary fruit. Palate weight has increased but should still be in balance with fruit sweetness and softer acidity with remnants of primary fruit characters.</p> <p>Red Wines:- Should still appear bright with less depth of colour which is more red edging towards brick red, orange and brown. Integrated and complex aromas of developed fruit and oak character overtake primary characters. Tannins and acidity should have softened but still be in balance with fruit sweetness and mouth feel</p>

Winemaker recommendations	Description
<b>Optimum</b>	Describes the wine at the peak drinking, regardless of its life stage. These wines may cellar longer.
<b>Transition</b>	Describes the period in which a wine changes life stage from primary/juvenile characters to more secondary developed characters therefore requiring more cellaring before optimum drinking age.
<b>Drink now</b>	Describes wines that will not improve with further cellaring, enjoy now.

**Disclaimer:** All wines are tasted annually and are sourced from Langmeil Winery's climate controlled museum, for best cellaring we recommend wine is best stored under cool, dark, airy conditions, free from vibration, odours and dampness the single most important factor is temperature stability. The ideal cellar temperature is 12-15°C with a relative humidity of 65-75%. All wines used for these tastings are decanted and allowed to breathe prior to tasting

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<b>Langmeil Freedom 1843 Shiraz</b>		<b>Tasted October 2008</b>
<b>Vintage</b>	<b>Life Stage</b>	<b>Recommendation</b>
1997	Mature	Drink Now
1998	Adolescent	Transition
1999	Adolescent	Optimum
2000	Adolescent	Transition
2001	Adolescent	Transition
2002	Juvenile	Optimum
2003	Juvenile	Transition
2004	Juvenile	Optimum
2005	Juvenile	Optimum
2006	Current Release	

<b>Langmeil Orphan Bank Shiraz</b>		<b>Tasted October 2008</b>
<b>Vintage</b>	<b>Life Stage</b>	<b>Recommendation</b>
2004	Juvenile	Optimum
2005	Juvenile	Optimum
2006	Current Release	

<b>Langmeil Fifth Wave Grenache</b>		<b>Tasted October 2008</b>
<b>Vintage</b>	<b>Life Stage</b>	<b>Recommendation</b>
1999	Adolescent	Optimum
2000	Did not make	
2001	N/A	
2002	Juvenile/Adolescent	Transition
2003	Adolescent	Optimum
2004	Juvenile/Adolescent	Transition
2005	Juvenile	Optimum
2006	Current Release	

<b>Langmeil Jackaman's Cabernet</b>		<b>Tasted October 2008</b>
<b>Vintage</b>	<b>Life Stage</b>	<b>Recommendation</b>
2001	Adolescent	Transition
2002	Adolescent	Optimum
2003	Juvenile/Adolescent	Transition
2004	Juvenile/Adolescent	Optimum
2005	Juvenile	Optimum
2006	Current Release	

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<b>Langmeil Valley Floor Shiraz</b>		<b>Tasted October 2008</b>
<b>Vintage</b>	<b>Life Stage</b>	<b>Recommendation</b>
<b>1996</b>	Mature	Optimum
<b>1997</b>	Mature	Drink Now
<b>1998</b>	Adolescent	Transition
<b>1999</b>	Adolescent	Optimum
<b>2000</b>	Adolescent	Transition
<b>2001</b>	Adolescent	Transition
<b>2002</b>	Juvenile	Optimum
<b>2003</b>	Juvenile	Transition
<b>2004</b>	Juvenile	Optimum
<b>2005</b>	Juvenile	Optimum
<b>2006</b>	Juvenile	Optimum
<b>2007</b>	Current Release	

<b>Langmeil Blacksmith Cabernet</b>		<b>Tasted October 2008</b>
<b>Vintage</b>	<b>Life Stage</b>	<b>Recommendation</b>
<b>1997</b>	Mature	Drink Now
<b>1998</b>	Adolescent/Mature	Transition
<b>1999</b>	Adolescent/Mature	Optimum
<b>2000</b>	Adolescent/Mature	Optimum
<b>2001</b>	Adolescent/Mature	Transition
<b>2002</b>	Adolescent	Optimum
<b>2003</b>	Adolescent	Transition
<b>2004</b>	Adolescent	Optimum
<b>2005</b>	Juvenile	Optimum
<b>2006</b>	Current Release	