

2005 FIFTH WAVE GRENACHE

Langmeil
BAROSSA



[THE STORY]

Our fifth generation Barossan winemakers have revived the old vineyards but continue to dry grow, hand prune and hand pick; producing fruit with vibrant colour and flavour. Fruit sourced from our own “Jackaman’s” 60 year old Lyndoch vineyard, dry grown low yielding and extremely intense, as well as fruit from a brilliant 80 year old patch of bush vines belonging to one of our growers, is blended to produce this amazing, bold and complex wine.

[WINE ANALYSIS]

Alcohol Volume: 16.3%
TA: 7.16g/L
pH: 3.30
VA: 0.76g/L
Residual Sugar: 2.9g/L
Barrel Time: 24 Months

[WINEMAKING NOTES]

Langmeil’s philosophy of winemaking is reflected in this small parcel of wine. Aged in seasoned French oak for two years, it is a full, intense flavoured wine. This is a deep, dark, powerful wine which, after two years maturation in two year old American and French oak hogsheads and barriques, has developed into an intense cherries and chocolate wine with nuances of earthy spice and the typical, chalky Grenache tannin finish.

COLOUR • Medium depth red crimson

NOSE • Dark cherries and chocolate are the stand out aromas with hints of toasted meats, white pepper and vanilla adding to the complexity

PALATE • The dark cherries and mocha really fill the mouth and flow right on through to the long and fruitful finish. White pepper and briary spice add to the complexity and the sweet fruit is well balanced with the typical chalky, drying tannins Grenache is known for

FOOD MATCHING • Ideal with lamb, pork and game

PEAK DRINKING • 2008—20018