

2007 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: 15.0%
TA: 6.46g/L
pH: 3.39
VA: 0.67g/L
Residual Sugar: 2.8g/L
Barrel Time: 24 Months

[WINEMAKING NOTES]

Another Langmeil old vine garden at Lyndoch planted in 1953 is our single site Fifth Wave Grenache. Planted in 1953 on a sandy hillside this old vine garden produces a rare low yielding crop between 1 to 1.5 tonne to the acre. The fruit from this *old vine garden* continues to be dry grown; hand pruned and handpicked which maximises the vibrancy and intensity of the fruit flavour. The style is again truly Langmeil, and with the philosophy of no fining and no filtration, they preserve and promote the true essence of Grenache from this vineyard site.

COLOUR • Medium depth, red, crimson

NOSE • Ripe, red cherries fill the nostrils, fruit cake and biscuits add to the sweet aroma with hints of white pepper and earthiness completing the picture

PALATE • Silky smooth on the palate with luscious fruit filling the mouth. Sweet spice comes more into play with the flavours adding to the complexity. The finish is long, fruitful and spicy with white pepper, hints of minerality and varietally typical chalky tannins helping to balance sweet fruit.

MATURATION • This wine was matured for 24 months in a combination 70% new and 30% seasoned French oak .