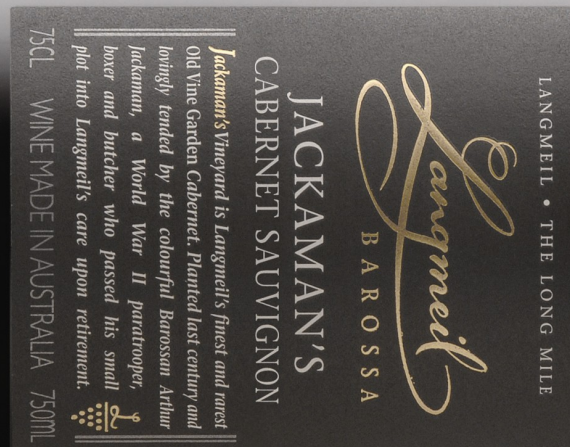


# 2007 JACKAMAN'S CABERNET

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: 14.0%  
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. The finish is both fruitful and dry with fine but firm tannins and hints of saucy and spicy herbaceous notes.

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