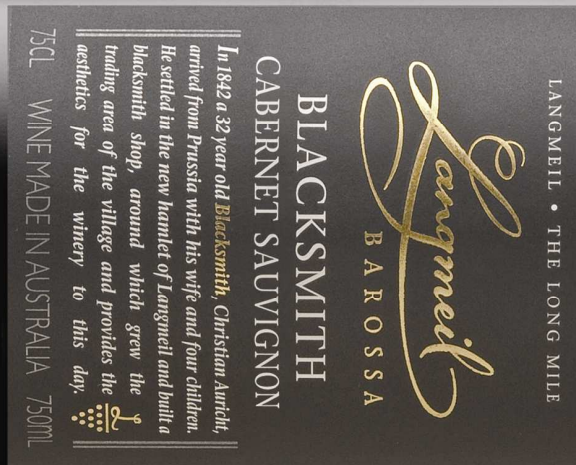


# 2008 BLACKSMITH CABERNET

Langmeil  
BAROSSA



## [ THE STORY ]

In 1843 a 32 year old Blacksmith, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new hamlet of Langmeil and built a smithy, around which grew the trading centre of the village.

## [ WINE ANALYSIS ]

Alcohol Volume: 14.7%  
TA: 6.37 g/L  
pH: 3.57  
VA: 0.78 g/L  
Residual Sugar: 2.2 g/L

## [ WINEMAKING NOTES ]

The artisan of iron has now made way for the new craftsman who has blended the oldest of Barossa traditions to forge this spectacular wine. Our Cabernet Sauvignon, the unsung hero of Barossa wine, has been matured in new (20%) and seasoned (80%) French Oak for two years, achieving the structure, depth and balance expected from this premium Australian grape growing region.

**COLOUR** • Deep, red, crimson.

**NOSE** • Lifted aroma of blue berries and blackcurrants mingle with biscuit sweet French oak, briary spice and a hint of cool menthol.

**PALATE** • A mouthful of juicy blue fruits hits the palate, balanced with briary spice and a wonderful oak sweetness. Hints of liquorice and black olive add to the complexity and flow through with velvety fine tannins to a youthfully austere finish.

**FOOD MATCHING** • Tomato & meat based pastas, barbecue, pizza, lamb dishes.

**PEAK DRINKING** • 2010– 2023