

2001 *The Freedom* Shiraz

The Auricht family planted the first Shiraz vineyard at Langmeil in the mid 1840s of which a few acres still remain. When Langmeil Winery purchased the property, this vineyard had lain untended for almost a decade. It has taken four years to prune it back to a manageable condition. These very old dry grown Shiraz vines are hand pruned, hand picked; and yield less than two tonnes of grapes per acre, thereby producing fruit with extreme intensity of colour and flavour. Made as a single vineyard wine since 1997, *The Freedom* Shiraz will continue to showcase this vineyard and the unique and rare quality of its wine for many years to come.

Colour: Very Deep Crimson

Aroma: Intense creamy blueberry and Satsuma plum fruits marry with cedary, vanillin French oak

Palate: Rich opulent fruits fill the mouth, which is the dominant feature on the palate. Fine new oak tannins and fruit characters flow into cloves and spice finish, which seems to never end.

After the lower yielding year in 2000, the Freedom Shiraz vineyard bounced back to its average with excellent bunch form and fruit set for 2001. Even through one of the warmest summers, the gnarly old vines still produced fruit of exceptional character, balance and strength. Once hand picked the fruit was de-stemmed into open fermenters, yeasted and pumped over twice daily, with 3 beaume, still to be fermented, the wine was basket pressed and transferred into the new wood component and left until the wine was through malolactic fermentation. The wine was then racked off lees from the oak, the barrels washed and the wine placed back in wood until the final blend. Paul's philosophy of minimal handling, no fining and no filtration was implemented, to ensure the essence of the wine was fully captured. A bigger, firmer wine than 2000, so I used a little new American oak (18%), but mainly new French oak (43%), with the remainder matured in 2 year old French to balance with the fruit structure.

The 2001 Freedom Shiraz has a fantastic cellar potential and once again a stand out wine.

Bottling Analysis:

Alcohol Volume	14.5%
TA	7.32 g/l
PH	3.38
VA	0.85 g/l
Residual Sugar	2.6 g/l
Barrel Time	24 Months
Barrel Selection	

43% New French Oak

18% New American Oak

39% 2 year Old French Oak

