

2001 Langmeil Shiraz 'The Valley Floor'

Colour: Very deep crimson.

Aroma: Plums and cherries fruit show through a barrage of aroma. Vanillin

and smoky oak characters are highlighted with hints of roast meat

and creamy barrel ferment characters.

Palate: The Aromas flow onto the complex palate, which offers a full

rich mouth feel of fruit driven wine which finishes a little spicy

with hints of liquorice.

Blend of old and new Shiraz vines sourced from the Valley Floor, complementing the different flavours which come from each individual vineyard. The vines range from 120, 70 to 50 years old from selected low yielding, minimally irrigated vineyards with exceptional soils and characteristics.

We obtain more Shiraz than we require for the bottle, enabling us to pick and choose, selecting the best fruit from each vineyard.

~ Minimal handling, fining and filtration maximise the quality of the fruit.

Achievements

- ~ 1998 Langmeil Valley Floor Shiraz: scored 90/100 by Winespectator
- ~ 1999 Langmeil Valley Floor Shiraz: 12th overall out of 186 Australian Shiraz and the highest rated 1999 vintage wine in the Great Australian Shiraz Challenge
- ~ 2000 Langmeil Valley Floor Shiraz: Trophy and Two Blue/Gold Awards and was in the top 100 out of 1720 wines, 488 wineries and 21 countries in the Sydney International Wine Challenge two years running.

~ 2001 Langmeil Valley Floor Shiraz, Decanter (UK) March 2003

,Top 10 Value for Money Barossa Shiraz

~ 2001 Langmeil Valley Floor Shiraz: Gold medal winner, equal 4th from 248 shiraz wines in the

Visyboard 2003 Great Australian Shiraz Challenge.

Bottling Analysis

Alcohol Volume 14.6%

TA 7.00 g/1 PH 3.37 VA 0.56 g/1 Residual Sugar 4.0 g/1

Residual Sugar 4.0 Barrel Time 12 Months

Barrel Selection 25% New American Oak, 75% Second fill with a combination of third fill and older American oak

Barrels.

