

2006 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: 14.9%
TA: 6.66 g/L
pH: 3.51
VA: 0.71 g/L
Residual Sugar: 2.0 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 • Very deep red crimson.

NOSE • Intense black currant and blueberry fruits with hints of black olive, menthol and lovely sweet, biscuity French oak. A very rich and complex aroma.

PALATE • The complexity of the aroma really flows onto the palate of this very full bodied Cabernet Sauvignon. Extremely long and fruit driven, the finish is in total balance with youthfully austere tannin and briary spice.

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

PEAK DRINKING • 2008 – 2022