

## 2006 FIFTH WAVE GRENACHE

Langmeil  
BAROSSA



### [ THE STORY ]

Our fifth generation Barossan winemakers have revived the old vineyards but continue to dry grow, hand prune and hand pick; producing fruit with vibrant colour and flavour. Fruit sourced from our own “Jackaman’s” 60 year old Lyndoch vineyard, dry grown low yielding and extremely intense, as well as fruit from a brilliant 80 year old patch of bush vines belonging to one of our growers, is blended to produce this amazing, bold and complex wine.

### [ WINE ANALYSIS ]

Alcohol Volume: 15.5%  
TA: 7.34g/L  
pH: 3.18  
VA: 0.76g/L  
Residual Sugar: 1.8g/L  
Barrel Time: 24 Months

### [ WINEMAKING NOTES ]

Another Langmeil old vine garden at Lyndoch planted in 1953 is our single site Fifth Wave Grenache. Planted in 1953 on a sandy hillside this old vine garden produces a rare low yielding crop between 1 to 1.5 tonne to the acre. The fruit from this *old vine garden* continues to be dry grown; hand pruned and hand-picked which maximises the vibrancy and intensity of the fruit flavour. The style is again truly Langmeil, and with the philosophy of no fining and no filtration, they preserve and promote the true essence of Grenache from this vineyard site.

**COLOUR** • Deep Crimson with Purple Hues.

**NOSE** • Lifted Dark Cherry, Satsuma Plum and Violet Perfume meld with Fine Milk Chocolate and a hint of White Pepper.

**PALATE** • Sweet Fruit and Spice are the dominant flavours which continue through to the Long, Fruitful, Spicy and Youthfully Tight Finish. Typical Dry Chalky Tannins Balance the Ripeness, Sweet Spice and Chocolate Nuances.

**MATURATION** • This wine was matured for 24 months in a combination 70% new and 30% seasoned French oak.