

2006 ORPHAN BANK SHIRAZ

Langmeil
BAROSSA

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BAROSSA VALLEY

Langmeil

LANGMEIL • THE LONG MILE

[THE STORY]

Destined for destruction to make way for housing, ten rows of 140 year old Shiraz vines were rescued by Langmeil and transplanted, thus preserving part of the Barossa's heritage. These orphans are not without relatives. They share a common ancestry with our 1843 Freedom vineyard, having been planted in the 1800's on what was then the same allotment: section 36, Hundred of Moorooroo.

[WINE ANALYSIS]

Alcohol Volume: 15.5%

TA: 7.0 g/L

pH: 3.35

VA: 0.8 g/L

Residual Sugar: 1.9 g/L

[WINEMAKING NOTES]

In August 2006, and again in June 2007, the vines were transplanted one at a time to a fertile patch of land on the banks of the North Para River adjacent to the winery's The Freedom 1843 Shiraz vineyard. The wine from these gnarled and twisted Shiraz vines is matured for two years in carefully chosen new and seasoned American and French oak. It is then bottled without fining and filtration to ensure the true essence of the Barossa is captured. Sealed with a screw cap ensures that the wine, once opened, is as the winemaker intended.

COLOUR • Very Deep Crimson.

NOSE • Lifted Satsuma Plum with Briary and Sweet Spice dominates the aroma with Subtle Biscuity and Chocolate Oak Characters adding to the complexity.

PALATE • Rich, Sweet fruit flows invitingly over the tongue with the spice and youthful acidity cutting through the fruitfulness with great balance. Fine, Velvety Tannins extend the length of finish of this well rounded wine.

MATURATION • This wine was matured for 24 months in a combination 13% new French oak, 33% seasoned French Oak, 20% new American oak and 34% seasoned American oak.