

2006 THREE GARDENS SGM

Langmeil
BAROSSA



[THE STORY]

The 'garden' was how the old Barossa vigneron referred to his vineyard. Our Three Gardens in Tanunda, Lyndoch and Seppeltsfield, yield a fine red blend with a distinct Barossa style and complementary characteristics.

[WINE ANALYSIS]

Alcohol Volume: 14.9%

TA: 6.30 g/L

pH: 3.38

VA: 0.44 g/L

Residual Sugar: 1.9 g/L

[WINEMAKING NOTES]

The blend of Shiraz (43%), Grenache (37%) and Mourvèdre (20%) shows good balance and integrated structure. It has full, ripe fruit, supported by firm but fine tannins. The overall flavours and cherries and blackberries, with hints of chocolate and spice. Enjoy it over the next five years or so.

COLOUR • Medium to Deep Red, Crimson.

NOSE • Lifted Aromas of Dark Cherries and Blue Fruits with hints of Mocha, Briary Spice and White Pepper.

PALATE • Luscious, Sweet Fruit flows onto a Medium Bodied palate, Balanced with Fine Tannin and a Long, Fruitful and Spicy Finish.

FOOD MATCHING • Slowly braised Lamb shanks.

PEAK DRINKING • 2007 – 2014