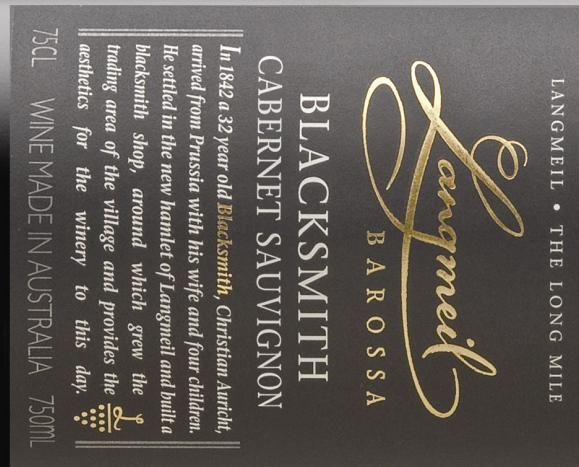


2007 *BLACKSMITH* CABERNET

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: 14.1%
TA: 7.26 g/L
pH: 3.53
VA: 0.88 g/L
Residual Sugar: 2.4 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 • Medium depth, red, crimson.

NOSE • Lifted blueberry, black currant and cassis tickle the nostrils with integrated biscuit French oak adding to the aroma. Increasing the complexity are chocolate, black olive and liquorice nuances.

PALATE • Lovely, bright, primary fruit flows over the tongue, mingling with briary spice and herbaceous hints. Medium bodied yet full of flavour, ending in a long, dry and youthfully austere finish.

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

PEAK DRINKING • 2009– 2022