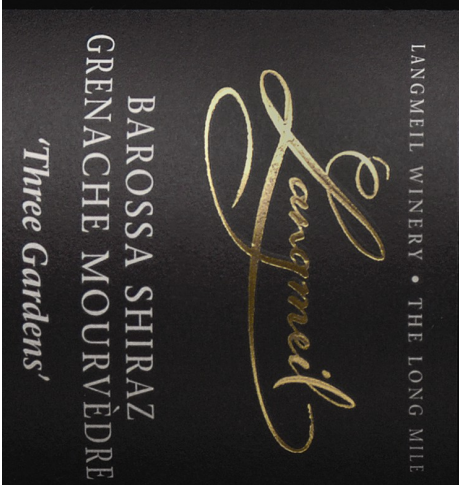


2007 *THREE GARDENS* SGM

Langmeil
BAROSSA



[THE STORY]

The 'garden' was how the old Barossa vignerons 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: 14.5%
TA: 6.20 g/L
pH: 3.47
VA: 0.50 g/L
Residual Sugar: 1.4 g/L

[WINEMAKING NOTES]

The blend of Shiraz (39%), Grenache (37%) and Mourvèdre (24%) 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 • Lovely bright fruit of plums and cherries mingle with roasty savoury notes, liquorice and chocolate to create this medium bodied yet full flavoured wine. Herby hints, bready yeasty characters and briary spice add to the complexity.

PALATE • The generous bright fruit and savoury characters flow onto the palate which is medium in weight with soft and fine tannins. The finish is persistent with wonderful sweet fruit in balance with the savoury flavours, soft tannin and spicy characters.

FOOD MATCHING • Slowly braised Lamb shanks, Pasta and Pizza

PEAK DRINKING • 2009 – 2015