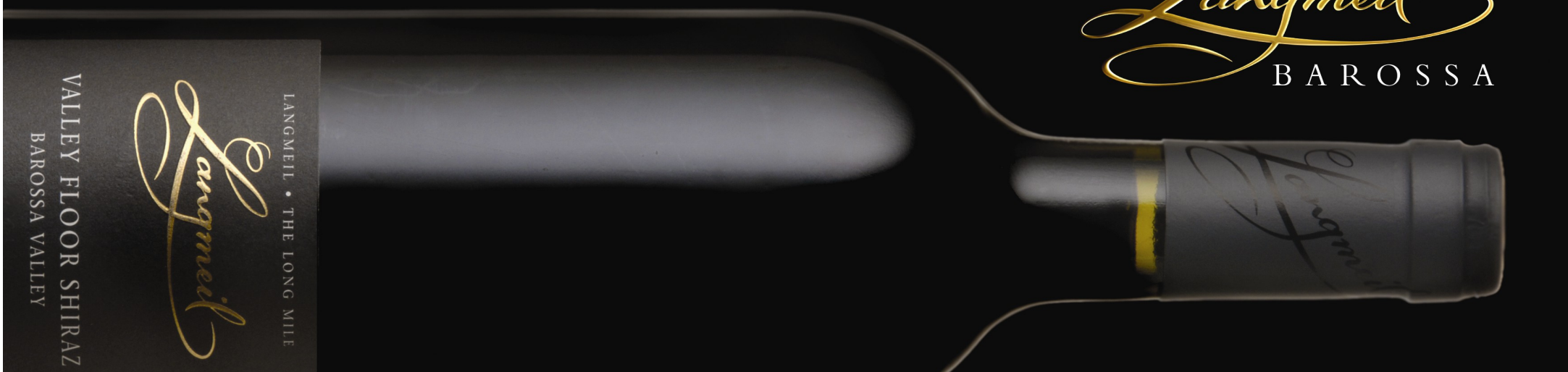


2007 VALLEY FLOOR SHIRAZ

Langmeil
BAROSSA



[THE STORY]

The Barossa Region is known for its viticulture and wine making. At its heart is the Valley Floor, a rich strip of land exposed to the driest conditions and home to some of the most select Shiraz vineyards of the area.

[WINE ANALYSIS]

Alcohol Volume: 15.0%

TA: 7.0g/L

pH: 3.49

VA: 0.70g/L

Residual Sugar: 1.9 g/L

[WINEMAKING NOTES]

The 'Valley Floor', like other premium wines of the Barossa, is a regional blended wine. Grapes are sourced from specially selected vineyards across all the sub regions of the Barossa from a range of 120, 70, 50 year old and younger select parcels of which are then open fermented and basket pressed to make this classic example of honest, hand made Barossa Valley Shiraz. Enjoy now or over the next ten years. 20% new American Oak and 80% old American Oak.

COLOUR • Very deep crimson with purple hues.

NOSE • Lifted blue fruits, blood plumb and raspberries flow out of the glass with white pepper, brambly spice and hints of chocolaty American oak.

PALATE • Lovely mouth filling sweet raspberry, plummy fruit hits the palate first with lashings of sweet spice cutting through the jamminess. Firm but fine tannins and chocolaty nuances continue throughout the lengthy finish with youthful austerity.

FOOD MATCHING • A perfect match - richly flavoured meats, game or mature cheddars.