

2008 JACKAMAN'S CABERNET

Langmeil
BAROSSA



[THE STORY]

Another small, old Barossa vineyard lovingly tended by our gardeners and dedicated to its previous owner.

Arthur Jackaman was a parachutist in World War II, a boxer then a butcher in Broken Hill. He later settled in the Barossa where he became a well known local character.

[WINE ANALYSIS]

Alcohol Volume: 14.4%

TA: 6.80 g/L

pH: 3.32

VA: 0.78 g/L

Residual Sugar: 0.6 g/L

[WINEMAKING NOTES]

Planted midway through last century at the southern end of Lyndoch in the Barossa Valley, the fruit from this single acre of low yielding Cabernet Sauvignon vines is hand-picked, gently destemmed, open fermented and basket pressed. This fantastic wine has developed a deliciously intense perfume of blackcurrants and mulberry with rich dark chocolates after two years in new (43%) and seasoned (57%) French oak hogsheads. A powerful wine from mature vines.

COLOUR • Deep crimson with purple hues

NOSE • Rich, blackcurrant and blackberry fruits flow out of the glass, with lovely, creamy, biscuit French oak aromas and a hint of menthol lifting the intensity

PALATE • Juicy summer berries coat the tongue with fine and velvety oak tannins balancing the fruit sweetness. Rich, full bodied and youthfully austere with a long fruitfull and spicy finish will enable this wine to age gracefully in the cellar for at least the next ten years

MATURATION • This wine was matured for 24 months in a combination 43% new and 57% seasoned French oak.