

2008 THREE GARDENS SGM

Langmeil
BAROSSA



[THE STORY]

The old Barossa vigneron referred to his vineyard as his garden. Our Three Gardens in Tanunda, Lyndoch and Vine Vale are the source of this red blend. These Shiraz, Grenache and Mourvèdre vines demonstrate perfectly the benefit of combining pedigree varieties, a traditional quality blend of the region.

[WINE ANALYSIS]

Alcohol Volume: 14.7%
TA: 5.79 g/L
pH: 3.53
VA: 0.78 g/L
Residual Sugar: 2.7 g/L

[WINEMAKING NOTES]

Shiraz (45%), Grenache (40%) and Mourvèdre (15%) have provided inspiration for the Barossa since the 1840s. When blended together they are responsible for some of the great wines of the world and have stood the test of time with a proven pedigree over the past 200 years. Maturation in seasoned American (60%) and French (40%) oak ensures we don't overpower the fruit and spice, retaining the finesse.

COLOUR • Medium depth crimson with purple hues.

NOSE • Juicy Satsuma plums, blue fruits and dark cherries leap out of the glass with hints of vanilla and earthiness.

PALATE • The juicy fruit flows onto a medium bodied palate with hints of briary spice to balance the sweet fruit. The finish has good length, lovely velvety tannins and a little savoury note.

FOOD MATCHING • Slowly braised Lamb shanks.

PEAK DRINKING • 2010 – 2017