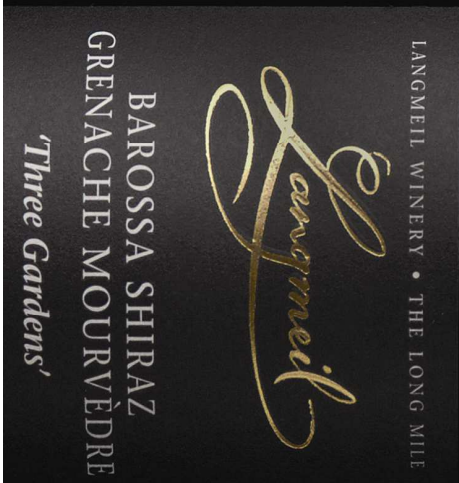


2009 THREE GARDENS SMG

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: 6.07 g/L  
pH: 3.53  
VA: 0.56 g/L  
Residual Sugar: 1.9 g/L

### [ WINEMAKING NOTES ]

Shiraz (40%), Mourvèdre (32%) and Grenache (28%) 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 Oak for twelve months ensures we don't overpower the fruit and spice, retaining the finesse.

**COLOUR** • Light to medium depth crimson with purple hues.

**NOSE** • Bright and fresh summer berries jump out of the glass with hints of vanilla and sweet spice.

**PALATE** • Luscious, juicy, sweet fruit flows onto the palate with a soft and fine tannin structure. This fruit driven wine is balanced with lovely hints of briary and sweet spice which continue through the long finish.

**FOOD MATCHING** • Slowly braised Lamb shanks.

**PEAK DRINKING** • 2011 – 2017