



Langhorne Creek, South Australia Special Reserve Shiraz 2007

Viticulture

2007 was a very dry growing season, the start of our drought and caused the vines to produce very low crops of 800 kgs per acre. Bunches of very small berries, making the skin to juice ratio very high.

The grapes were harvested at the optimum time to deliver the intensity of the fruit and varietal characteristics, the best of Langhorne Creek Shiraz.

Winemaking

This wine was made as a small batch (9 tonne) in a open fermentor for 8 days. The staff called it the pot of black ink with a great floral aroma. Six of our finest new barrels were carefully chosen to be used for maturation of this exceptional batch of wine. It was pressed off skins and carefully monitored in the barrels. Being bottled after 14 months maturation to ensure the correct balance of oak to fruit was achieved.

Wine

The wine has a lovely fruit sweetness combined with intensity and the spicy characteristics and power of a great shiraz.



92 Points
James Halliday
Wine Companion 2011

The wine has incredible dark inky depth and good palate weight to provide lingering flavours with each sip.

This wine is worthy of drinking now and will show further development with aging in the bottle over the next 10 years.

Limited release 150 dozen

PH 3.59 TA 6.5 Residual Sugar 1.5

14 % ALC/VOL

Angas Plains Wines Pty Ltd

Lot 52 Angas Plains Road Langhorne Creek
PO Box 283, Strathalbyn South Australia 5255
Email admin@angasplainswines.com.au

Mobile 0438 754 350
Ph 61 88537 3159
Fax 61 88537 3353

www.angasplainswines.com.au