

2018

LONGHORN PEAK



A PLUSH, FRUITY BLEND OF SHIRAZ AND CABERNET SAUVIGNON, WITH FRAGRANT, LIFTED AROMAS THAT SHOW DISTINCTIVE LANGHORNE CREEK CHARACTER. BURSTING WITH JUICY MULBERRY, BLACK CHERRY & BLACKBERRY, WITH A TOUCH OF CABERNET LEAFINESS, A TELLTALE HINT OF REGIONAL EUCALYPT, AND A SOFT LINGERING FINISH.

With its majestic gums, deep, alluvial soils, and maritime climate, Langhorne Creek holds a special place in our hearts. So much so, that we affectionately refer to it as 'the land of milk and honey'.

Conjured images of cows and bees roaming the unique, dead-flat natural floodplain, have in turn inspired Longhorn Peak, a fanciful label for a serious wine, created exclusively for the Angels who've made it possible.

Sourced from Liz and Guy Adams' celebrated Metala Vineyard, this blend of Shiraz and Cabernet Sauvignon showcases the soft, plush, fragrant fruit on which the region has built its name.

WINE DETAILS

VINEYARD SOURCE	Sourced from Liz and Guy Adams' celebrated Metala Vineyard in Langhorne Creek, South Australia.
GRAPE VARIETY	70% Shiraz 30% Cabernet Sauvignon
WINEMAKING	Gentle handling during fermentation on skins for optimum extraction of flavour, and soft, balanced tannins. Minimal oak influence has allowed for full expression of regional character.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 5.7 g/L pH: 3.59
PEAK DRINKING	Enjoyable on release or will gain further complexity with careful short-term cellaring.
FOOD MATCH	Great with barbecued rib-eye with crispy rosemary potatoes, pepperoni pizza, spaghetti Bolognese, or grilled lamb cutlets with fresh mint sauce.

TASTING NOTES

COLOUR	Rich purple with crimson hues.
NOSE	Fragrant, lifted aromas show distinctive Langhorne Creek character, with juicy mulberry, black cherry and blackberry, a touch of Cabernet leafiness and a telltale hint of regional eucalypt.
PALATE	A fruit focused wine with a soft, plush mouthfeel and a fine tannin finish with lingering, mouthwatering flavour.