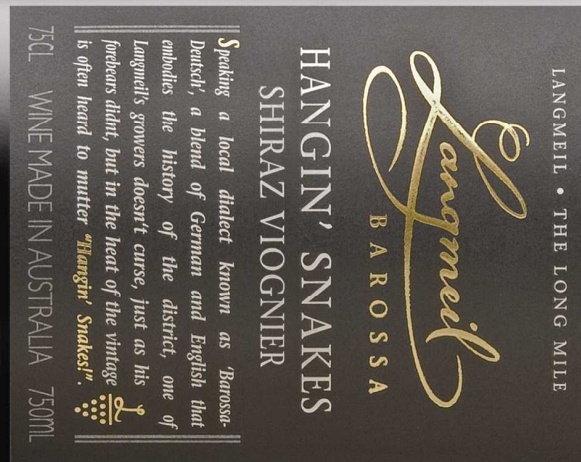


# 2008 HANGIN' SNAKES SHIRAZ VIOGNIER

Langmeil  
BAROSSA



## [ THE STORY ]

Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies much of the history of the district, one of Langmeil's best growers doesn't curse, just as his forebears didn't, but in the heat of vintage is oft heard to mutter "Hangin' Snakes!".

## [ WINE ANALYSIS ]

Alcohol Volume: 14.6%  
TA: 5.90 g/L  
pH: 3.60  
VA: 0.58 g/L  
Residual Sugar: 3.6 g/L

## [ WINEMAKING NOTES ]

Hangin' Snakes has all the hallmarks of a Langmeil Shiraz with a difference, as it has been co-fermented with a hatful of the white variety Viognier, to add complexity. Our aim to make a Shiraz-Viognier blend was a natural one, as are the traditional winemaking techniques employed to achieve our style; ripe bunches of Shiraz and Viognier, hand picked, gently crushed, open fermented and then basket pressed into new and old French oak barriques.

**COLOUR** • Deep crimson with purple hues.

**NOSE** • Perfumed Satsuma plum and mulberry jam, mingle with hints of peach, apricot, sweet spice and white pepper.

**PALATE** • Rich, soft and fruitful nectar flows over the tongue with youthful tannins balancing the sweet fruit. The finish is long and spicy extending into a peachy, Viognier conclusion.

**FOOD MATCHING** • Ragu, BBQ sausages and steak, Pizza or matured cheddar cheese.

**PEAK DRINKING** • 2009 – 2018