



HARTZ BARN WINES



2006 Barossa Black Bead Sparkling Red Lagrein

BACKGROUND INFORMATION:

The Lagrein grape variety is relative new comer to Australia, with the variety originating from Sud Tyrol - Alto Adige around the village of Bolzano, in the far-north east of Italy near the border of Austria and Switzerland. HARTZ BARN WINES Dennistone Vineyard, Moculta, Barossa, South Australia shares similar soil and micro climatic aspects to the Italian native Lagrein variety.

VINTAGE 2006.

Selected bunches of premium Lagrein grapes from the Dennistone Barossa vineyard were picked on 27th April 2006, crushed and fermented in open vat for 6 days, basket pressed followed by malolactic fermentation in French oak barrique barrels for 36 days. The Lagrein wine was racked and returned to French oak barrels for maturation before bottling to commence the secondary ferment on 29th July 2006. The Black Bead Sparkling Lagrein, bottle ferment slowly took place in each individual bottle, using the methode traditional and matured on yeast lees before disgorging. FERMENTED IN THIS BOTTLE.

TASTING NOTE.

An intense bouquet of violets, spice and chocolate, excite the palate with a fine sparkling bead and soft velvet finish. A balanced Black Bead Sparkling Lagrein wine of distinction to celebrate with family, friends and good food. Serve chilled

WINE ANAYLSIS.

Alcohol: 12.6%

pH: 3.47

Acidity: 6.7g/L