

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

Sparkling Ondenc

Story behind the wine

The word "méthode champenoise" refers to a sparkling wine that is produced by fermentation in the bottle and aged on its lees for not less than two years, after which time is separated from its lees by disgorging. Such is this wine.

Ondenc was once an important variety in Gaillac and all over South West France. During the 19th century, Ondenc was brought to Australia, where it became known as Irvine's White at Great Western and Sercial in South Australia. It has now all but disappeared from Australia.

The winery

Langmeil Winery embodies the ideals inspired by the refinement of knowledge shared from generations of Barossan's – real people making real wine. Family owned and operated, the Lindner family is dedicated to producing wines from the varieties that have proven their qualitative attributes for generations.

True to the Region · True to the Community · True to Ourselves

Winemaker's notes

2010 Vintage Report

The Barossa experienced its best rainfall in five years during the winter and spring of 2009 and provided good soil moisture for the onset of the growing season. Late spring was fairly mild with some moderately warm days, resulting in an early budburst. Warm and mild weather ensued for the remainder of the growing season so canopies remained very healthy and ripening accelerated for an early vintage. The onset of cool nights in mid-March slowed the final harvest for some later varieties and vineyards. In summary, the 2010 wines are proving that this has been an exceptional year for the Barossa.

Colour: Mid straw.

Aroma: Apples and honey bubble out of the glass with hints of fresh cream and buttered bread as well as a lovely, savoury, yeast autolysis character.

Palate: A lovely, creamy, fine bead tickles the tonsils with Granny Smith apples and honey dominating the flavours. The mouth feel is crisp and refreshing with the autolysis character playing a more subtle role as the fruit flows right through to the long, apple cider finish.

Cellaring: 2014 – 2018



Vintage

2010

Country of Origin

Australia

Geographic Indicator

Barossa Valley

Grape Composition

100% Ondenc

Oak Treatment

Nil

Vine Age

8 year old vines

Sub Regional Source

Tanunda

Yield per acre

2.5 – 4 Tonnes per Acre

Trellising

Permanent Arm & Foliage Wires

Soil type

Valley Floor - Rich alluvial loam over limestone

Harvest details

23rd Feb 1010

Technical Analysis

Alcohol: 11.2%

pH: 2.97

TA: 6.2 g/L

VA: 0.27 g/L

RS: 10 g/L

4Yrs on Yeast.