



LANGMEIL BAROSSA 2008 THE FIFTH WAVE GRENACHE

Geographic Indicator: Barossa Valley
Grape Composition: 100% Grenache
Harvest Details: Mid March / Day Harvest / Hand Picked 100%

Oak Details

Oak Barrel Size: Hogsheads
Oak Treatment: Fermented & Matured in 100% Seasoned French Oak Hogheads
Time in Oak: 24 Months

Winemaking

Crushing + stems: De-stem only
Yeast Culture/s: Rhone Isolates
Fruit treatment after harvest: Acid adjustment & Yeast & Yeast Nutrient additions only
Batch Handling: Separate single vineyard wine
Time on skins: 7 days with twice daily pump-overs
Fermentation / maturation treatment: Open Fermented & Basket Pressed.
Filtering / clarification / stabilization: Natural Settling prior to Racking & Filtration.

Bottled without fining and filtration to ensure the true essence of the Barossa is captured. Sealed with a screw cap ensures that the wine, once opened, is as the Winemaker intended.

Other points: Vegan Friendly

Viticulture

Vine Age: 60+ and 90 year old vines
Major source vineyard/s: Situated in the southern reaches of the Barossa Valley, just outside of the town Lyndoch, this property showcases a diversity of soil profiles and aspect.
Yield per acre: 1 - 1.5 Tonnes per Acre
Trellising: Mostly single wire Permanent Arm
Vintage Report: 2008 was definitely one for the books! Harvest started early with our chardonnay on the 6th of Feb and the early ripening Shiraz vineyards in the south of the valley weren't far behind. Persistent hot weather prevailed, ripening fruit at an all too rapid rate. We were crushing grapes to absolute capacity (260 tonnes per week) from the 14th of Feb to try and keep ahead of rising sugar levels. Fortunately, by the time the record breaking heat wave hit in the second half of March, most of our harvest was done. Machine harvesters and hand picking gangs were stretched to the limit, not only for time but also for enduring the extreme heat. At one stage I had harvest bookings three weeks in advance to ensure our fruit was picked on time. Overall the Langmeil vintage was a cracker, with the early pickings producing some awesome wines. We were one of the lucky ones, being able to bring our harvest in quickly (6 weeks instead of 10 to 12 weeks). Others suffered badly. Some experts claim the heat wave we experienced this vintage was a one in three thousand year event; let's hope they're right. For lovers of Langmeil Wine, we haven't let you down. Paul Lindner – Chief Winemaker

Soil type: The 4.5 acre dry grown Fifth Wave Grenache Vineyard sits on a site was planted in 1953 which consists of deep, sandy soils, with slight elevation.

Bottling date: 24 June 2010
Analysis Info: Alcohol: 14.5% pH: 3.24 Bottling Quantity: 570 Dozen
TA: 6.50 g/L Residual Sugar: 1.2 g/L VA: 0.99g/L

Winemaker Tasting Comments

Colour: Medium depth, red, crimson.
Aroma: Dark cherries and raspberry jam aromas mingle with hints of white pepper and sweet spice.
Palate: Bright, sweet fruit flows onto the tongue with cherries dominating the flavour and chocolaty oak nuances add to the complexity. Fine, soft tannins and good acidity help balance the richness and the long and fruitful finish ends with that little hint of pepper and spice.

Food Matching: A perfect match - richly flavoured meats, game or mature cheddars.

Age-ability window: 2010 – 2022

Additional Comments: Langmeil old vine garden at Lyndoch planted in 1953 is our single site Fifth Wave Grenache. Planted in 1953 on a sandy hillside this old vine garden produces a rare low yielding crop between 1 to 1.5 tonne to the acre. The fruit from this *old vine garden* continues to be dry grown; hand pruned and handpicked which maximises the vibrancy and intensity of the fruit flavour. The style is again truly Langmeil, and with the philosophy of no fining and no filtration, they preserve and promote the true essence of Grenache from this vineyard site.