

VALLEY FLOOR SHIRAZ

STORY BEHIND THE WINE

The Barossa is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the Valley Floor, a highly-prized strip of prime viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

Local knowledge has helped us select and secure prized Shiraz across the breadth and depth of the Barossa while retaining the foundation fruit from the Valley Floor. The combination of hands-on winemaking and vineyard diversity results in pure Barossa Shiraz. This is why the Valley Floor Shiraz has received the Barossa Trust Mark.

THE WINERY

The Lindner family of Langmeil Winery has been immersed in the Barossa's culture of farming, food, wine and community for six generations. Their commitment to quality in all aspects is unwavering and any wine that bears the Langmeil name represents the family's pursuit of excellence in wine and community.

WINEMAKER'S NOTES

2015 VINTAGE REPORT

Good winter rains and warmer temperatures in early spring brought about slightly earlier bud burst and excellent shoot growth. A lovely growing season with no crazy, stormy or very windy northerly weather to affect flowering resulted in a great fruit set across all varieties. However, the northern Barossa, and a few other seemingly random patches of vineyard, were hit by late frosts resulting in a huge loss for that sub region. After a quite chilly Christmas and New Year the warm and dry weather was upon us, perfect ripening weather. An early and fast vintage for the Barossa Valley had Langmeil at full fermentation capacity for three and a half weeks meaning 75% of our grape intake in less than a month, phew! The later ripening varieties like Grenache and Mataro still took their time and of course Eden Valley Shiraz and Cabernet Sauvignon are always late – so vintage soon wound down to a leisurely pace ending in the middle of April.

Overall 2015 was an excellent vintage with great flavour, colour and intensity across the board.

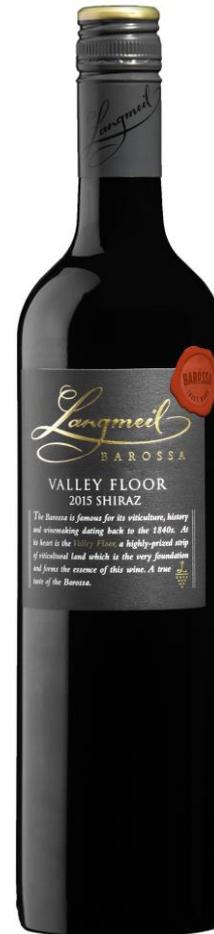
Paul Lindner, Chief Winemaker

Colour: Medium to deep crimson with purple hues.

Aroma: A rich and lifted aroma of Satsuma plum and mulberry mingle with sweet spice, chocolate hints and savoury tones.

Palate: Rich, sweet and spicy fruit in balance with velvety yet youthfully austere tannins. A complex, medium to full bodied wine showing hints of mocha and vanilla, which flow through to the lengthy, fruitful, pepper and spice finish.

Cellaring: 2017 – 2027



VINTAGE
2015

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
88.1% Barossa Valley/11.9%
Eden Valley

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
17% new American oak, 83%
old American and French oak
hogsheads

TIME IN OAK
24 months

VINE AGE
9 – 100+ year-old vines

SUB REGIONAL SOURCE
19 villages covering the Barossa
region

YIELD PER ACRE
1.5 – 3 Tonnes per Acre

TRELLISING
Mostly single & double wire, rod
& spur

SOIL TYPE
Multiple sub-regions; ranging
from deep sand, red clays, rich
loamy soils, decomposed
granite, and black clay

HARVEST DETAILS
11th Feb to 26th March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.54
TA: 6.3 g/L
Residual Sugar: 2.5 g/L
VA: 0.51 g/L

FOOD MATCH
Stir Fried Beef with Basil;
American style slow cooked
ribs; Sunday roast; Aged cheddar
cheese.

True to the Region • True to the Community • True to Ourselves