

# 2020 LEGENDARY CABERNET SHIRAZ

# STORY BEHIND THE WINE

The Barossa has garnered a **Legendary** reputation for the exceptional quality of its red wines from some of the world's oldest vineyards. They were planted in the 1840s and are still cultivated by descendants of the original settlers.

# THE WINERY

Langmeil Winery respectfully acknowledges the Kaurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.

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 2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record, with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.

Colour: Medium to deep crimson with purple hues.

Aroma: Lifted blue fruits on the nose with hints of raspberry and Satsuma plum joining the mix. Hints of mint and liquorice add to the complexity with cedary oak and savoury notes.

Palate: Rich and juicy fruit flows through the palate which is medium to full-bodied. The Cabernet Sauvignon shines through with its blackcurrant, blueberries and brambly spice, while the Shiraz fills the palate and softens the tannins on the finish.

Cellaring: 2022-2032

**Food match:** Medium-rare Bolar roast with mushrooms; grilled 'T' bone steak medium-rare.

Paul Lindner, Chief Winemaker



# GEOGRAPHICAL INDICATION

Barossa

#### GRAPE COMPOSITION

68% Cabernet Sauvignon and 32% Shiraz

#### OAK TREATMENT

13% new French oak, 5% new American oak and 82% seasoned oak

#### TIME IN OAK

Twenty-four months

#### VINE AGE

15 to 80-year-old vines

# SUB REGIONAL SOURCE

Multiple sub-regions within the Barossa and Eden Valleys

### YIELD PER ACRE

1.5 to 3 tonnes per acre

# TRELLISING

Single permanent arm and double vertical wire with rod and spur

# SOIL TYPE

From red clay over limestone and ironstone to deep sand

#### HARVEST DETAILS

2 March to 30 March

# **TECHNICAL ANALYSIS**

Alcohol: 14.5% pH: 3.42 TA: 6.4 g/L Residual Sugar: 2.4 g/L VA: 0.58 g/L