

2020 WILD CHILD CABERNET SAUVIGNON

STORY BEHIND THE WINE

Cabernet Sauvignon's origins reveal it was the **Wild Child** of two similar sounding grapes after a chance crossing in the seventeenth century. Growers suspected this due to the shared characters with both Franc and Blanc. Moreover, the name Sauvignon itself derives from 'sauvage', the French for wild.

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

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: Bright, juicy blueberry and blackcurrant leap out of the glass with cassia, brambly spice and a hint of chocolate.

Palate: The juicy blue fruits flow through the medium-bodied palate and combine with brambly and sweet spices. Fine-grained tannins give the juicy fruit balance and a long and fruity finish.

Cellaring: 2021-2029

Food match: Lamb chops; rack of lamb; prime rib steak; barbecued meats; hearty tomato pasta; pizza Diavola.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

Seasoned French oak

TIME IN OAK

Fourteen months

VINE AGE

10 to 15-year-old vines

SUB REGIONAL SOURCE

Dorrien and Bethany

YIELD PER ACRE

3 to 3.5 tonnes per acre

TRELLISING

Mostly single wire, permanent arm.

SOIL TYPE

Black Biscay clay in Bethany and deep red clay in Dorrien.

HARVEST DETAILS

11 to 18 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.57

TA: 5.7 g/L

Residual Sugar: 2.4 g/L

VA: 0.4 g/L