

2021 BLACK WIDOW MOURVÈDRE PETITE SIRAH SHIRAZ CARIGNAN COUNOISE CINSAULT

STORY BEHIND THE WINE

*Johanne Pfeiffer and Christian Auricht sought a new life in the Barossa, where they married and raised a family. They brought their traditions with them, including brides wearing black dresses on their wedding day. Sadly, Johanne was widowed in 1860, and this wine is named **Black Widow** in her honour.*

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

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalized the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.

Colour: Deep purple.

Aroma: Delicious, lifted aroma of Raspberry, Boysenberry and white pepper fill the nostrils with hints of liquorice and sweet spice.

Palate: Mouth-filling juicy fruit lives up to the aroma balanced nicely with sweet and peppery spice, and youthful, firm tannins. The palate is medium bodied with a velvety, fruity, and spicy finish.

Cellaring: 2022-2032

Food match: Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; chilli dishes.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

29% Mourvèdre, 29% Petite Sirah, 15% Shiraz, 14% Carignan, 11% Counoise, 2% Cinsault

OAK TREATMENT

Old American and French oak

TIME IN OAK

Ten to twelve months

VINE AGE

4 to 20-year-old vines

SUBREGIONAL SOURCE

Ebenezer, Moppa, Nuriootpa, Tanunda, Vine Vale

YIELD PER ACRE

2 to 4 tonnes per acre

TRELLISING

2 wire, vertical and spur pruned.

SOIL TYPE

Sandy loam, deep sand over red clay, red clay over limestone and iron stone.

HARVEST DETAILS

24 March to 15 April

TECHNICAL ANALYSIS

Alcohol: 14.5%
pH: 3.49
TA: 6.09 g/L
Residual Sugar: 2.4 g/L
VA: 0.36 g/L