

## 2021 ORPHAN BANK SHIRAZ

### STORY BEHIND THE WINE

*Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.*

### 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

#### 2021 VINTAGE REPORT

*The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalised 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:** *Medium depth crimson with purple hues.*

**Aroma:** *A rich bouquet of red and blue fruits, clove and cedar, entwined with hints of sweet spice, roasted and savoury notes.*

**Palate:** *Rich and juicy raspberry and Satsuma plum fill the mouth, with sweet spice adding to the complexity. The fruit is well balanced with hints of bramble and pepper and textural, fine-grained tannins on the lengthy finish.*

**Cellaring:** *2023-2038*

**Food match:** *Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; mature cheese platter.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa Valley*

### GRAPE COMPOSITION

*100% Shiraz*

### OAK TREATMENT

*40% new and 60% seasoned French oak hogsheads*

### TIME IN OAK

*Twenty-five months*

### VINE AGE

*Average age 90+ years*

### SUBREGIONAL SOURCE

*Lyndoch, Penrice, Tanunda, Moppa Hills and Light Pass*

### YIELD PER ACRE

*1.5 - 2.5 tonne per acre*

### TRELLISING

*Mostly single wire permanent arm and rod and spur*

### SOIL TYPE

*Red clay over limestone and ironstone and deep sandy loam*

### HARVEST DETAILS

*22 February to 8 April*

### TECHNICAL ANALYSIS

*Alcohol: 14.8%*

*pH: 3.42*

*TA: 6.7g/L*

*Residual Sugar: 2.56g/L*

*VA: 0.57g/L*