

2021 SPRING FEVER CHARDONNAY

STORY BEHIND THE WINE

*Life is for living and the season that epitomises this is spring! Awakening from a winter slumber, the first days of spring bring budburst and a renewed enthusiasm for fun and frivolity. Our **Spring Fever** brings out the best in everyone and is worthy of celebration with good friends and great food!*

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 resuscitated 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 even, slow 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 from every vineyard.

Colour: *Brilliant light to medium straw.*

Aroma: *A lifted and inviting bouquet of melon, citrus and tropical fruits with fresh cucumber and a hint of marzipan.*

Palate: *A fresh and fruity palate full of stone fruit and citrus notes with hints of tropical fruit, citrus zest, cream and a touch of minerality on the finish.*

Food match: *Creamy pasta dishes and soups; shellfish dishes; baked poultry; risottos.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Chardonnay

OAK TREATMENT

50% unwooded. 50% second fill French oak for seven months

VINE AGE

15 to 20-year-old vines

SUBREGIONAL SOURCE

Rowland Flat

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Red clay over limestone/sandy loam

HARVEST DETAILS

9 February

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.41

TA: 7.4 g/L

Residual Sugar: 4.8 g/L

VA: 0.18 g/L