

2022 ROUGH DIAMOND GRENACHE

STORY BEHIND THE WINE

Grenache has long been held in high esteem by Barossa winemakers. Despite being overlooked elsewhere due to a workhorse history, it has hidden depths and great potential. Like a **Rough Diamond**, ordinary at first glance, its real beauty as a jewel is only revealed through cutting and polishing.

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 2022 VINTAGE REPORT

A great start to the year with healthy winter rains followed by a mild spring led to optimism about the up-and-coming harvest. However, as so often with farming, Mother Nature had other plans. On 28th October, a 15-minute hailstorm tore a massive strip of devastation through the Barossa, with crop losses of between 30% to 100% I had to wear earmuffs in the shed to stop my ears from bleeding: it was that loud.

After the storm, the remainder of the growing and ripening season was mild to cool, enabling plenty of hang time on the vine for great flavour and colour development.

Harvest ran smoothly, starting and finishing later than usual with our Eden Valley Cabernet Sauvignon picked in early May.

It's another cracking cooler vintage.

Colour: Light to medium depth crimson with purple hues.

Aroma: Lifted black cherry, raspberry and rose petal with hints of sweet spice and white pepper.

Palate: Sweet, juicy fruit flows through the palate which is light to medium-bodied. The red berries are balanced nicely by brambly, peppery spice and soft tannins which continue through the long and fruity finish.

Cellaring: 2023-2029

Food match: Slow cooked lamb shanks; mushroom pie; pan fried veal chops; roast duck with plum sauce.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

91% Grenache, 3% Carignan, 3% Cinsault, 3% Counoise

OAK TREATMENT

Seasoned American oak

TIME IN OAK

Eight months

VINE AGE

5-48-year-old vines

SUB REGIONAL SOURCE

Altona, Lyndoch, Gomersal, Vine Vale and Ebenezer

YIELD PER ACRE

2.5 to 3.5 tonnes per acre

TRELLISING

Permanent and single arm

SOIL TYPE

Sandy loam to deep sand over red clay and red clay over ironstone

HARVEST DETAILS

18 March to 2 May

TECHNICAL ANALYSIS

Alcohol: 14.5% pH: 3.40 TA: 5.4g/L Residual Sugar: 2.28g/L VA: 0.36g/L