

2022 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 a celebration with good friends and great food!*

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, 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 28 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 ear muffs 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: *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; risotto.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Chardonnay

OAK TREATMENT

*62% unwooded.
38% second fill French oak for six months*

VINE AGE

15 to 20-year-old vines

SUB-REGIONAL SOURCE

Rowland Flat

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Red clay over limestone/sandy loam

HARVEST DETAILS

23 February

TECHNICAL ANALYSIS

Alcohol: 13%

pH: 3.4

TA: 7.12 g/L

Residual Sugar: 5.3 g/L

VA: 0.15 g/L