

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

SPARKLING ONDENC

STORY BEHIND THE WINE

The word “méthode champenoise” refers to a sparkling wine that is produced by fermentation in the bottle and aged on its lees for not less than two years, after which time is separated from its lees by disgorging. Such is this wine.

Ondenc was once an important variety in Gaillac and all over South West France. During the 19th century, Ondenc was brought to Australia, where it became known as Irvine’s White at Great Western and Sercial in South Australia. It has now all but disappeared from Australia.

THE WINERY

Langmeil Winery embodies the ideals inspired by the refinement of knowledge shared from generations of Barossan’s – real people making real wine. Family owned and operated, the Lindner family is dedicated to producing wines from the varieties that have proven their qualitative attributes for generations.

WINEMAKER’S NOTES

2009 VINTAGE REPORT

The lead up to harvest, whilst quite dry, was relatively cool, apart from a burst of hot weather in late January to early February. Fortunately, the weather then settled to warm days and cool nights allowing the vineyards to recover and the majority of the grapes to ripen slowly, producing wines with excellent colour and flavour. While the volume is lower than 2008, quality is exciting, as the white wines are showing well, with Riesling being the stand out variety. It is an outstanding red wine year, with the wines exhibiting strong varietal character accompanied by incredible depth of colour.

COLOUR: Mid straw, yellow.

AROMA: Honey and bee’s wax bubbles out of the glass with fruity, apple aromas and a slightly savoury yeast autolysis character.

PALATE: A lovely, creamy, fine bead tickles the tonsils with honey and apple dominating the flavours. The mouth feel is quite rich with the autolysis character playing a more subtle role as the fruit flows right through to the long, creamy finish.

CELLARING: 2011 – 2018



VINTAGE
2009

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
100% Ondenc

OAK TREATMENT
Nil

VINE AGE
12 year old vines

SUB REGIONAL SOURCE
Tanunda

YIELD PER ACRE
2.5 – 4 Tonnes per Acre

TRELLISING
Permanent Arm & Foliage Wires

SOIL TYPE
Valley Floor - Rich alluvial loam over limestone

HARVEST DETAILS
28th March 2009

TECHNICAL ANALYSIS

Alcohol: 11.0%

pH: 3.08

TA: 5.60 g/L

VA: 0.79 g/L