

LANGMEIL CELLARING GUIDE 2012/13

TASTED BY PAUL LINDNER (CHIEF WINEMAKER) OCTOBER 2012

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CELLARING AND WINE STORAGE ADVICE

What happens when wine ages?

The more fruit, acid and phenolics that go into a bottle of wine at the beginning, the more complex interactions there can be between all these compounds and the more rewarding it can be to age that bottle. Tannins and colouring matter known as anthocyanins are the most obvious types of phenolics and what preserves red wine as these interactions occur. So as good quality, concentrated red wine ages it becomes paler and softer to taste, while gaining considerably in the range of flavours it presents.

Wine Storage

Light - Strong, direct sunlight or incandescent light can adversely react with phenolic compounds in wine and create potential wine faults.

Humidity - Some degree of humidity is required in order to keep wines with cork enclosures from drying out. Even when wine bottles are stored on their sides, one side of the cork is still exposed to air. If the cork begins to dry out, it can allow oxygen to enter the bottle, filling the ullage space and possibly causing the wine to spoil or oxidize.

Temperature - Wine is very susceptible to changes in temperature, with temperature control being an important consideration in wine storage. If the wine is exposed to too high a temperature (in excess of 25 °C) for long periods of time, it may become spoilt or "cooked" and develop off flavors. Most experts recommend that wine be kept at constant temperatures between 10 and 15 °C.

WINEMAKER RECOMMENDATIONS

Optimum - Describes a wine at peak drinking, regardless of the stage of its life. These wines may cellar longer.

Hold - Describes a wine transitioning through life stages and we believe will improve from further cellaring.

Drink now - Describes wines that will not improve with further cellaring, enjoy now.

WINE LIFE STAGE

Juvenile - Red Wine: Bright in appearance, although deep in colour, edging towards crimson and purple. Primary fruit characters are abundant and oak influence is most noticeable through aroma and taste. Tannins and acidity are at their highest and give young red wine a more austere finish.

Juvenile/Adolescent - Wine is developing from juvenile to adolescent life stage.

Adolescent - Red Wine: Should still appear bright, edging towards crimson, and some of the depth of colour may have lessened. Better integration of oak and fruit characters gives rise to increased complexity but the wine should retain more primary fruit characters.

Adolescent/Mature - Wine is developing from adolescent to mature life stage.

Mature - Red Wine: Should still appear bright with less depth of colour which is more red, edging towards brick red, orange and brown. Integrated and complex aromas of developed fruit and oak character overtake primary characters. Tannins and acidity should have softened but still be in balance with fruit sweetness and mouth-feel.

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LANGMEIL THE FREEDOM 1843 SHIRAZ

| VINTAGE | LIFE STAGE | RECOMMENDATIONS |
|---------|----------------------|-----------------|
| 1997 | MATURE | DRINK NOW |
| 1998 | ADOLESCENT/MATURE | OPTIMUM |
| 1999 | ADOLESCENT/MATURE | OPTIMUM |
| 2000 | ADOLESCENT/MATURE | OPTIMUM |
| 2001 | ADOLESCENT/MATURE | OPTIMUM |
| 2002 | ADOLESCENT | OPTIMUM |
| 2003 | ADOLESCENT/MATURE | HOLD |
| 2004 | ADOLESCENT | OPTIMUM |
| 2005 | ADOLESCENT/MATURE | HOLD |
| 2006 | JUVENILE/ ADOLESCENT | HOLD |
| 2007 | JUVENILE | OPTIMUM |
| 2008 | JUVENILE | OPTIMUM |
| 2009 | JUVENILE | OPTIMUM |
| 2010 | JUVENILE | OPTIMUM |

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LANGMEIL ORPHAN BANK SHIRAZ

| VINTAGE | LIFE STAGE | RECOMMENDATIONS |
|---------|----------------------|-----------------|
| 2004 | ADOLESCENT | HOLD |
| 2005 | ADOLESCENT | HOLD |
| 2006 | JUVENILE/ ADOLESCENT | HOLD |
| 2007 | JUVENILE | OPTIMUM |
| 2008 | JUVENILE | OPTIMUM |
| 2009 | JUVENILE | OPTIMUM |
| 2010 | JUVENILE | OPTIMUM |

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LANGMEIL JACKAMAN'S CABERNET SAUVIGNON

| VINTAGE | LIFE STAGE | RECOMMENDATIONS |
|---------|----------------------|-----------------|
| 2001 | ADOLESCENT/MATURE | OPTIMUM |
| 2002 | ADOLESCENT/MATURE | OPTIMUM |
| 2003 | MATURE | DRINK NOW |
| 2004 | ADOLESCENT | OPTIMUM |
| 2005 | ADOLESCENT | OPTIMUM |
| 2006 | JUVENILE/ ADOLESCENT | HOLD |
| 2007 | JUVENILE/ ADOLESCENT | HOLD |
| 2008 | JUVENILE | OPTIMUM |
| 2009 | JUVENILE | OPTIMUM |
| 2010 | JUVENILE | OPTIMUM |

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LANGMEIL FIFTH WAVE GRENACHE

| VINTAGE | LIFE STAGE | RECOMMENDATIONS |
|---------|----------------------|-----------------|
| 1999 | MATURE | OPTIMUM |
| 2000 | NOT PRODUCED | |
| 2001 | NOT TASTED | |
| 2002 | ADOLESCENT | OPTIMUM |
| 2003 | MATURE | DRINK NOW |
| 2004 | ADOLESCENT | OPTIMUM |
| 2005 | ADOLESCENT/MATURE | HOLD |
| 2006 | JUVENILE/ ADOLESCENT | HOLD |
| 2007 | JUVENILE/ ADOLESCENT | HOLD |
| 2008 | JUVENILE/ ADOLESCENT | HOLD |
| 2009 | JUVENILE | OPTIMUM |
| 2010 | JUVENILE | OPTIMUM |

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LANGMEIL VALLEY FLOOR SHIRAZ

| VINTAGE | LIFE STAGE | RECOMMENDATIONS |
|---------|----------------------|-----------------|
| 1997 | MATURE | DRINK NOW |
| 1998 | MATURE | DRINK NOW |
| 1999 | MATURE | DRINK NOW |
| 2000 | MATURE | DRINK NOW |
| 2001 | MATURE | DRINK NOW |
| 2002 | ADOLESCENT/MATURE | HOLD |
| 2003 | ADOLESCENT | OPTIMUM |
| 2004 | ADOLESCENT | OPTIMUM |
| 2005 | ADOLESCENT | OPTIMUM |
| 2006 | JUVENILE/ ADOLESCENT | HOLD |
| 2007 | JUVENILE | OPTIMUM |
| 2008 | JUVENILE | OPTIMUM |
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LANGMEIL BLACKSMITH CABERNET SAUVIGNON

| VINTAGE | LIFE STAGE | RECOMMENDATIONS |
|---------|----------------------|-----------------|
| 1997 | MATURE | DRINK NOW |
| 1998 | MATURE | DRINK NOW |
| 1999 | MATURE | DRINK NOW |
| 2000 | MATURE | DRINK NOW |
| 2001 | MATURE | DRINK NOW |
| 2002 | ADOLESCENT/MATURE | HOLD |
| 2003 | ADOLESCENT/MATURE | HOLD |
| 2004 | ADOLESCENT | OPTIMUM |
| 2005 | ADOLESCENT | OPTIMUM |
| 2006 | ADOLESCENT | OPTIMUM |
| 2007 | ADOLESCENT | OPTIMUM |
| 2008 | JUVENILE/ ADOLESCENT | HOLD |
| 2009 | JUVENILE | OPTIMUM |

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