

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserve Barossa's Old Vine Gardens. Ten rows of our original vigneron Christian Auricht's pre-1860 Shiraz vines were saved from the bulldozer, the 'orphans' replanted alongside Auricht's original vineyards on the banks of the River Para at Langmeil's cellars.

When Langmeil's original vigneron Christian Auricht died in 1860 his 'Vine Gardens' in Section 36, Hundred of Moorooroo surrounding the village of Langmeil were split up. 150 years on, this treasured Old Vine Garden was saved from the bulldozer by our family's fierce commitment to the preservation of the Barossa's heritage and a three pronged tree spade attached to our best tractor. Along with generous adoptive parents, Langmeil reunited the flock and brought these orphans home vine by vine, with their rootballs intact, to the alluvial soil bank of the River Para, adjacent to our cellars and Auricht's other original Old Vine Gardens of the 1800s.

THE WINERY

Langmeil Winery embodies the ideals inspired by the refinement of knowledge shared from generations of Barossans - 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: Deep crimson with purple hues.

AROMA: Intense, dark fruit and a lifted perfume of violets and raspberry lollies, mingle with fine chocolate, cedary spice and Anzac cookies.

PALATE: A full bodied and rich wine, displaying the luscious fruit caught in the aroma. The biscuit sweetness marries with the fruit wonderfully and flows onto the finish with sweet and briary spice and lovely, textured, fine tannin.

CELLARING: 2011 - 2026



VINTAGE

2009

COUNTRY OF ORIGIN

Australia

GEOGRAPHIC INDICATOR

Barossa Valley/Eden Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

48% new and 52% seasoned
French Oak Hogsheads

TIME IN OAK

24 months

VINE AGE

Average age 90+ year old vines

SUB REGIONAL SOURCE

Barossa Valley & Eden Valley

YIELD PER ACRE

1 - 1.5 Tonnes per Acre

TRELLISING

Mostly single wire Permanent Arm

SOIL TYPE

Barossa Valley - Red clay over
Limestone & Ironstone
Eden Valley - Decomposed
Granite, sandy loam

HARVEST DETAILS

Mid March

TECHNICAL ANALYSIS

Alcohol: 15.7%

pH: 3.43

TA: 6.80 g/L

Residual Sugar: 0.62 g/L

VA: 0.72 g/L