

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the River Para. We called these ten rows the "Orphans" but after 150 years they have a new home.

The Lindner family of Langmeil Winery has been immersed in the Barossa's culture of farming, food, wine and community for six generations. Our commitment to quality in all aspects is unwavering and any wine that bears the Langmeil name represents our family's pursuit of excellence in wine and community.

Our family's vision is to highlight the rare qualities of old vine Shiraz using hands-on winemaking techniques. Gentle destemming, open fermentation, basket pressing and two years in French oak accentuate the natural fruit intensity and structure.

True to the Region · True to the Community · True to Ourselves

WINEMAKER'S NOTES

2010 VINTAGE REPORT

The Barossa experienced its best rainfall in five years during the winter and spring of 2009 and provided good soil moisture for the onset of the growing season. Late spring was fairly mild with some moderately warm days, resulting in an early budburst. Warm and mild weather ensued for the remainder of the growing season so canopies remained very healthy and ripening accelerated for an early vintage. The onset of cool nights in mid-March slowed the final harvest for some later varieties and vineyards. In summary, the 2010 wines are proving that this has been an exceptional year for the Barossa.

COLOUR: Deep crimson with purple hues.

AROMA: Intense and lifted perfume of blue fruits, violets and fine milk chocolate, entwined with hints of sage, cedary spice, licorice 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: 2012 - 2027



VINTAGE
2010

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
50% new and 50% seasoned
French Oak Hogsheads

TIME IN OAK
24 months

VINE AGE
Average age 100+ year old vines

SUB REGIONAL SOURCE
52% Barossa Valley / 48% Eden
Valley

YIELD PER ACRE
1.5 - 2 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
Early to Late March

TECHNICAL ANALYSIS
Alcohol: 15.0%
pH: 3.43
TA: 6.80 g/L
Residual Sugar: 0.42 g/L
VA: 0.60 g/L