

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

Hangin' Snakes Shiraz Viognier

Story Behind the Wine

Speaking a local dialect known as 'Barossa Deutsch', a blend of German and English that embodies much of the history of the district, one of Langmeil's best growers doesn't curse, just as his forebears didn't, but in the heat of vintage is oft heard to mutter "Hangin' Snakes!".

Langmeil's passion for Shiraz continues with a special co-fermentation of 96% Shiraz and 4% Viognier. This unique approach is relatively new to the Barossa but has a proven pedigree over hundreds of years. Having been inspired by the style this fusion produces, we felt it would complement Langmeil's belief in fine wine as it offers finesse and aroma not found in Shiraz alone.

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

2011 Vintage Report

The 2010/2011 season presented various challenges primarily related to the La Nina weather pattern that Eastern and South-eastern Australia experienced through the recent summer and autumn seasons. Fortunately, better spray technology, 100% hand picking and understanding of diseases enabled all to avoid major disaster. The growing season was wetter than average and summer saw well above average rainfall and much cooler temperatures slowing the rate of ripening and delaying harvest. The cool summer and autumn did however produce very interesting wines showing finesse and elegance, with Shiraz and Mourvèdre offering more pepper and spice than usual and Cabernet Sauvignon displaying excellent varietal character.

Colour: Medium depth crimson with purple hues.

Aroma: Lovely, juicy red fruits leap out of the glass with delicious, blossom perfume and hints of fresh peach.

Palate: Sweet fruited summer berries dance over the tongue and mingle with white pepper, herbs and a hint of stone fruit. The fine tannins lengthen the finish which carries the flavor spectrum in harmony, ending with a lightly savoury note.



Vintage

2011

Country of Origin

Australia

Geographic Indicator

Barossa Valley

Grape Composition

96% Shiraz/4% Viognier

Oak Treatment

Seasoned French & American Oak
Hogsheads & Barriques

Time in Oak

12 months

Vine Age

12 – 20 year old vines

Sub Regional Source

Predominantly Shiraz from
Penrice and Lyndoch

Yield per Acre

2.5 – 4 Tonnes per Acre

Trellising

Rod & Spur or Double Trellis /
Permanent Arm & Foliage Wires

Soil Type

Penrice Vineyard - Deep red clay
over limestone
Valley Floor - Rich alluvial loam
over limestone
Lyndoch – Deep red and black
clays

Harvest Details

Mid March - Mid April

Technical Analysis

Alcohol: 13.5%
pH: 3.54
TA: 6.23 g/L
Residual Sugar: 1.9 g/L
VA: 0.49 g/L