

LANGMEIL  THE LONG MILE

*Langmeil*  
BAROSSA

## HIGH ROAD EDEN VALLEY CHARDONNAY

### STORY BEHIND THE WINE

Chardonnay is one of the most highly prized white varieties in the world and, in a diverse region like the Barossa, we can choose to take the High Road to Eden Valley, Barossa's high country and premium cool-climate district, to capture the very best of flavour and texture that Chardonnay can offer.

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.

True to the region · True to the community · True to ourselves

## WINEMAKER'S NOTES

### 2012 Vintage Report

Great winter rains in 2011 saw vines flourish leading into the season ahead. A reasonably mild summer with only a couple of heat spikes meant vintage kicked off to a normal start in the third week of February.

A timely rain at the end of February brought with it a very mild and dry autumn, with lovely cool nights and a more gentle pace for ripening, allowing vintage to run smoothly, ending mid-April with beautifully ripened Eden Valley Shiraz, Cabernet Sauvignon and Mataro.

Overall, quality excelled with all varieties, making classification difficult yet exemplary. Just the way I like it. I'm excited!

**COLOUR:** Mid straw with bright, pale green and gold hues.

**AROMA:** Luscious, creamy aroma of fresh peaches, grape fruit and tropical hints with a touch of marzipan adding to the complexity.

**PALATE:** Zingy tropical fruits flow onto the palate morphing into peach and citrus flavours in the mouth. Hints of nutty and creamy characters, from partial barrel ferment, add to the picture and the finish is long, fruity and zesty, balanced with great acidity.

*Paul Lindner, Chief Winemaker*



**VINTAGE**  
2012

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
Eden Valley

**GRAPE COMPOSITION**  
100% Single Vineyard  
Chardonnay

**OAK TREATMENT**  
33% New French oak barrel  
ferment and malolactic  
fermentation

**TIME IN OAK**  
6 months

**VINE AGE**  
15 – 20 year old vines

**YIELD PER ACRE**  
3 Tonnes per Acre

**TRELLISING**  
Double vertical wire

**SOIL TYPE**  
Grey, sandy loam, mostly  
decomposed Granite

**HARVEST DETAILS**  
4<sup>th</sup> March

**TECHNICAL ANALYSIS**  
Alcohol: 13.3%  
pH: 3.15  
TA: 6.72 g/L  
Residual Sugar: 5.5 g/L  
VA: 0.23 g/L