

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 Winery

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

2013 Vintage Report

2013 was definitely a vintage of "highs" and "lows". Fortunately the "highs" were the quality of grapes across all varieties. The "lows" were the yields with some Shiraz vineyards down 50-80% as a result of extremely low rainfall during winter and spring. The Barossa Valley received only half of its average rainfall between July '12 and March '13 creating a very stressful environment for grape growing, especially dry grown vineyards.

The low yields ripened early and quickly so vintage kicked off two to three weeks early with a mad rush to keep ahead of rapidly rising sugar levels. A big percentage of our harvest was completed before March and for the first time ever we were finished with picking well before ANZAC day and our Bella Rouge was in the bottle by the middle of May. Overall the quality was high with intense colour and flavour, ripe tannins and surprisingly good acidity with most red parcels and the whites show great varietal character and acid balance.

Paul Lindner, Chief Winemaker

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

Aroma: A delicate aroma of fresh peach, tropical fruit and cucumber 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 barrel ferment characters add to the picture and the finish is long, fruity and zesty, balanced with some minerality and great acidity.



Vintage

2013

Country of Origin

Australia

Geographic Indicator

Eden Valley

Grape Composition

100% Single Vineyard
Chardonnay

Oak Treatment

38% 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

24th of February and 1st of March

Technical Analysis

Alcohol: 13.4%

pH: 3.21

TA: 6.432 g/L

Residual Sugar: 5.9 g/L

VA: 0.12 g/L