

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

HIGH ROAD EDEN VALLEY

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

2014 VINTAGE REPORT

A much needed soaking winter and early spring rains led to a great start to the 2014 vintage. This didn't last as late spring and early summer rain was nearly nonexistent, adding to the flow on from the previous season's drought. Yields were still below average, exacerbated by strong wind events during flowering and very hot conditions in January with 14 consecutive days over 40C. Vintage was looking like a hot, hard and fast one until mid-February, when the heavens opened up and dumped 90ml in the Barossa Valley and 150ml in Eden Valley. Concerns for crop loss were fortunately alleviated as there was minimal grape splitting in the whites and all the reds just said thank you very much. After a three week delay for grapes to return to previous ripeness levels, the rest of vintage was mild - extending hang time for great flavour development and resulting in a calm and steady intake of great quality fruit. The nice weather broke midway through April and hindered our patience with late ripening Eden Valley Cabernet, so our last crush for the year was the 28th of April. Overall, a very good vintage with a few anxious moments thrown in.

COLOUR: Mid straw with brilliant, pale gold hues.

AROMA: An inviting and creamy aroma with fresh peach, grapefruit and cucumber combining with a touch of marzipan to add 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
2014

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Eden Valley

GRAPE COMPOSITION
100% Single Vineyard
Chardonnay

OAK TREATMENT
30% new French oak, 30% 1yr old
French oak, barrel ferment and
malolactic fermentation
40% Unwooded

TIME IN OAK
6 months

VINE AGE
15 - 35 year old vines

YIELD PER ACRE
2 Tonnes per Acre

TRELLISING
Double vertical wire

SOIL TYPE
Grey, sandy loam, mostly
decomposed Granite

HARVEST DETAILS
11/12/14th of March

TECHNICAL ANALYSIS
Alcohol: 13.6%
pH: 3.23
TA: 6.56 g/L
Residual Sugar: 3.9 g/L
VA: 0.25 g/L