

2019 HOUSE OF LINDNER SHIRAZ

STORY BEHIND THE WINE

Our story begins with Johann Gottlob Lindner and Maria Rosine John. The couple were among the first Lutherans to emigrate to South Australia from the Prussian Province of Silesia. They sought a new life with freedom from religious persecution and war. Seven generations later, now entwined in the very fabric of the Barossa and its culture, the Lindner family aspire to the same ambition as their ancestors. They too are committed to leaving the region a better place for future generations

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. Their commitment to quality in all aspects is unwavering and any wine that bears the Langmeil name represents the family's pursuit of excellence in wine and community.

WINEMAKER'S NOTES

2019 VINTAGE REPORT

2019 was the smallest vintage in twenty years due to a drier than average growing season with spring frosts. What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Colour: *Medium to deep crimson with purple hues.*

Aroma: *Rich aromas of Satsuma plum with cedar, pepper and spice top notes plus a hint of roasted meats.*

Palate: *Medium to full bodied with plum and blue fruits on the palate. Lovely brambly and sweet spices balance the fruit with velvety tannins flowing through the long, fruity and spicy finish.*

Cellaring: *2024-2039*

Food match: *Rare grilled or roast beef or lamb; gamey meats such as kangaroo and venison steaks; spicy pepper or cumin sauces or casseroles; hard, strong cheeses.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

50% New French oak,
50% seasoned French oak.

TIME IN OAK

Twenty-four months

VINE AGE

Average vine age 106 yrs

SUBREGIONAL SOURCE

Marananga, Nuriootpa,
Penrice and Flaxman
Valley.

YIELD PER ACRE

1-1.5 tonnes per acre.

TRELLISING

Double wire vertical with
rod and spur pruning.

SOIL TYPE

Sandy loam over red clay
and rich loam over red
clay, limestone and iron
stone.

HARVEST DETAILS

28 Feb to 17 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.0 g/L

Residual Sugar: 2.55 g/L

VA: 0.53 g/L