

2020 VALLEY FLOOR SHIRAZ

STORY BEHIND THE WINE

*The Barossa is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the **Valley Floor**, a highly-prized strip of viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.*

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.

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

2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record, with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.

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

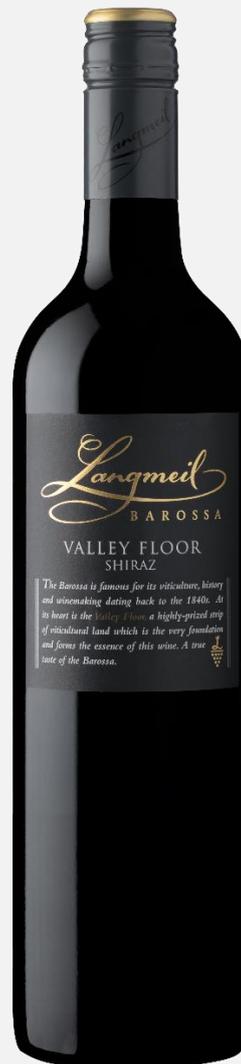
Aroma: *Rich and lifted aromas of Satsuma plum, mulberry and floral notes mingle with sweet spice, chocolate and savoury hints.*

Palate: *Rich, plummy fruit and sweet spice balanced by soft velvety tannins. A complex, medium to full bodied wine showing hints of mocha, bramble and vanilla which flow through to the lengthy, fruity, peppery and spicy finish.*

Cellaring: *2022-2032*

Food match: *Stir-fried beef with basil; American style slow cooked ribs; Sunday roast; mature cheddar.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

95% Shiraz, 3% Cabernet Sauvignon, 2% Durif

OAK TREATMENT

14% new American oak, 86% seasoned American and French oak hogsheads

TIME IN OAK

Twenty four months

VINE AGE

9 to 35-year-old vines

SUB REGIONAL SOURCE

A selection of parishes. 96% Barossa Valley and 4% Eden Valley

YIELD PER ACRE

0.5 to 1.5 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Deep sand, red clays, rich loamy soils, decomposed granite and black clay

HARVEST DETAILS

27 February to 20 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.44

TA: 6.3 g/L

Residual Sugar: 2.4 1g/L

VA: 0.49 g/L