

2020 LIVE WIRE RIESLING (MEDIUM DRY)

STORY BEHIND THE WINE

The *Live Wire* represents an energetic evolution of the traditional Riesling style introduced by our migrant ancestors in the 1840s. From the renowned Barossa region it is finely balanced with upfront fruit and a tangy crispness on the finish. Vivacious and perfectly refreshing.

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

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: Brilliant pale straw.

Aroma: A lifted bouquet of lime and granny smith apples with hints of talc.

Palate: Fresh, juicy Granny Smith apple with a refreshing spritz which makes the mouth water. Medium dry in style with the grapes' natural sweetness balancing the zingy, crisp acidity for which the Riesling grape is famous and the finish is long, zesty and fruity.

Food match: Freshly shucked oysters; sashimi; stir fried dishes; Asian pork salad; apple tart

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

38 year-old vines

SUBREGIONAL SOURCE

Lyndoch

YIELD PER ACRE

2 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Black Biscay clay

HARVEST DETAILS

12 February

TECHNICAL ANALYSIS

Alcohol: 9.0%

pH: 2.91

TA: 7.4 g/L

Residual Sugar: 26.8g/L

VA: 0.25 g/L