

2021 THE FREEDOM 1843 SHIRAZ

STORY BEHIND THE WINE

Langmeil is home to **The Freedom Shiraz**, believed to be planted in 1843 by vigneron Christian Auricht. Escaping war and persecution in Prussia, Auricht travelled to his new homeland, finding freedom in the Barossa Valley. The original plantings still survive and are some of the oldest and rarest vines in the world.

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

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalised the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.

Colour: Medium depth crimson with purple hues.

Aroma: An intense aroma of ripe Satsuma plum, herbal and savoury notes combine with hints of cedar and sweet spices.

Palate: Rich, sweet fruit is balanced wonderfully by briary and sweet spices and lovely, silky tannins. A full-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, peppery, fruity finish.

Cellaring: 2023-2038

Food match: Kangaroo steak with plum sauce; lamb shanks; grilled or roast beef; hard matured cheese.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

46% new and 54% seasoned French oak hogsheads and barriques

TIME IN OAK

Twenty-six months

VINE AGE

178-year-old vines

SUBREGIONAL SOURCE

Tanunda

YIELD PER ACRE

1.93 tonnes per acre

TRELLISING

Single wire rod and spur with catch wire

SOIL TYPE

Dark, rich loam to red clay over ironstone and limestone

HARVEST DETAILS

26 March

TECHNICAL ANALYSIS

Alcohol: 14.8%

pH: 3.38

TA: 6.5 g/L

Residual Sugar: 2.6 g/L

VA: 0.58 g/L