

# 2022 BLACKSMITH CABERNET SAUVIGNON

## STORY BEHIND THE WINE

In 1842 a 32-year-old **Blacksmith**, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains to this day and is a feature of the winery's heritage setting.

## THE WINERY

Langmeil Winery respectfully acknowledges the Kaurana, Ngadjuri, and Peramangk people, past, present, and future, as 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

### 2022 VINTAGE REPORT

A great start to the year with healthy winter rains followed by a mild spring led to optimism about the up-and-coming harvest. However, as so often with farming, Mother Nature had other plans. On 28 October, a 15-minute hailstorm tore a massive strip of devastation through the Barossa, with crop losses of between 30% to 100%. I had to wear earmuffs in the shed to stop my ears from bleeding; it was that loud.

After the storm, the remainder of the growing and ripening season was mild to cool, enabling plenty of hang time on the vine for great flavour and colour development.

Harvest ran smoothly, starting and finishing later than usual, with our Eden Valley Cabernet Sauvignon picked in early May. It's another cracking, cooler vintage.

**Colour:** Medium-depth crimson with purple hues.

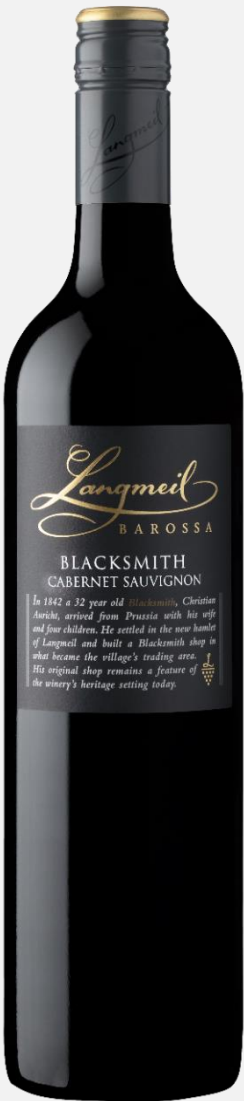
**Aroma:** A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

**Palate:** Bright and rich berry fruits coat the palate and combine with brambly spice, hints of black olive and liquorice. Medium to full-bodied with velvety, fine-grained tannins adding to the structure which flows through the long, fruity and spicy finish.

**Cellaring:** 2025-2035

**Food match:** Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

Paul Lindner, Chief Winemaker



## GEOGRAPHICAL INDICATION

Barossa

## GRAPE COMPOSITION

95.1% Cabernet Sauvignon  
4.9% Malbec

## OAK TREATMENT

14% new French oak and  
86% seasoned French oak

## TIME IN OAK

Twenty-four months

## VINE AGE

15 to 62-year-old vines

## SUB REGIONAL SOURCE

79% Barossa Valley  
21% Eden Valley

## YIELD PER ACRE

1.5 to 2.5 tonnes per acre

## TRELLISING

Mostly single and double  
permanent arm

## SOIL TYPE

Biscay (black cracking clay)  
to red clay over limestone

## HARVEST DETAILS

23 March to 2 May

## TECHNICAL ANALYSIS

Alcohol: 14.5%  
pH: 3.42  
TA: 6.52 g/L  
Residual Sugar: 0.6 g/L  
VA: 0.59 g/L