

## 2022 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

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

#### 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 ear muffs 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:** Brilliant pale straw with green hues.

**Aroma:** A lifted bouquet of lime and Granny Smith apples with a hint of talc and confectionery.

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

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

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa (84% Barossa Valley and 16% Eden Valley)

### GRAPE COMPOSITION

100% Riesling

### OAK TREATMENT

None

### VINE AGE

39 to 57-year-old vines

### SUB-REGIONAL SOURCE

Lyndoch, Light Pass and Eden Valley

### YIELD PER ACRE

2 tonnes per acre

### TRELLISING

Double vertical wire

### SOIL TYPE

Black clay and deep sand

### HARVEST DETAILS

8-9 February and 22 March

### TECHNICAL ANALYSIS

Alcohol: 9.0%

pH: 2.89

TA: 8.72g/L

Residual Sugar: 22.3g/L

VA: 0.14g/L