

2022 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

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 28th 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 to deep 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, fruity finish.

Cellaring: 2024-2039

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

41% new and 59% seasoned French oak hogsheads.

TIME IN OAK

Twenty-five months

VINE AGE

179-year-old vines

SUBREGIONAL SOURCE

Tanunda

YIELD PER ACRE

1.17 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

4 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.5 g/L

Residual Sugar: 2.44 g/L

VA: 0.55 g/L