

## 2022 THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

### STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The **Three Gardens** is a contemporary blend of Viognier, Marsanne and Roussanne - varieties which, while new to the Barossa, show great promise. The best characteristics of each variety have been combined to create a truly harmonious wine.

### 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 mid-straw.

**Aroma:** A lifted perfume of citrus, fresh peach and apricot mingle with lightly honeyed and creamy notes.

**Palate:** Citrus and peach come together nicely for this medium-bodied food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through the finish.

**Food match:** Sashimi, smoked salmon, Caesar salad.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

57% Viognier, 16% Marsanne, 15% Roussanne and 12% Clairette

### OAK TREATMENT

84% unwooded and 16% seasoned French oak

### TIME IN OAK

Six months

### VINE AGE

10 to 15-year-old vines

### SUB-REGIONAL SOURCE

Lyndoch, Vine Vale, Eden Valley and Bethany

### YIELD PER ACRE

3 tonnes per acre

### TRELLISING

Mostly single wire, permanent arm with catch wire

### SOIL TYPE

Black clay, red clay over limestone and ironstone

### HARVEST DETAILS

17 February to 9 March

### TECHNICAL ANALYSIS

Alcohol: 13%

pH: 3.27

TA: 6 g/L

Residual Sugar: 2.7g/L

VA: 0.17 g/L