



## 2022 WILD CHILD CABERNET SAUVIGNON

### STORY BEHIND THE WINE

Cabernet Sauvignon's origins reveal it was the **Wild Child** of two similar sounding grapes after a chance crossing in the seventeenth century. Growers suspected this due to the shared characters with both Franc and Blanc. Moreover, the name Sauvignon itself derives from 'sauvage', the French for wild.

### 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:** Medium to deep crimson with purple hues.

**Aroma:** Bright, juicy blueberry and blackcurrant leap out of the glass with cassis, brambly spice and a hint of chocolate.

**Palate:** The juicy blue fruits flow through the medium-bodied palate and combine with brambly and sweet spices. Fine-grained tannins give the juicy fruit balance and a long and fruity finish.

**Cellaring:** 2023-2032

**Food match:** Lamb chops; rack of lamb; prime rib steak; barbecued meats; hearty tomato pasta; pizza Diavola.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Cabernet Sauvignon

### OAK TREATMENT

Seasoned French oak

### TIME IN OAK

Fourteen months

### VINE AGE

10 to 15-year-old vines

### SUB REGIONAL SOURCE

Bethany, Dorrien and Light Pass

### YIELD PER ACRE

2.5 to 3.5 tonnes per acre

### TRELLISING

Mostly single wire, permanent arm

### SOIL TYPE

Black Biscay clay, and deep red clay

### HARVEST DETAILS

11 to 19 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.47

TA: 6.43 g/L

Residual Sugar: 2.56 g/L

VA: 0.6 g/L