

## 2023 HANGIN' SNAKES SHIRAZ

### STORY BEHIND THE WINE

*Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers, the late Wally Krieg didn't curse, just as his forebears didn't, but in the heat of the vintage was often heard to mutter "Hangin' Snakes!"*

### 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

#### 2023 VINTAGE REPORT

*2023 saw a much later start to vintage due to higher-than-average winter rains followed by mild spring and summer temperatures. Above-average yields also added to the slow ripening time. The lovely, aromatic, balanced whites and elegant, structured, somewhat spicier, peppery reds reflect the mild conditions. The wet start to the growing season added disease pressure with downy mildew reducing the crop, and botrytis reared its head in late-ripening vineyards. Harvest finished in early May, and it was a struggle to fully ripen some of our Eden Valley reds. Overall, 2023 was a cooler and fresher vintage expression, and we missed out on some of our premium parcels of Eden Valley fruit. On the plus side, our dams in the Eden Valley are full for a change!*

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

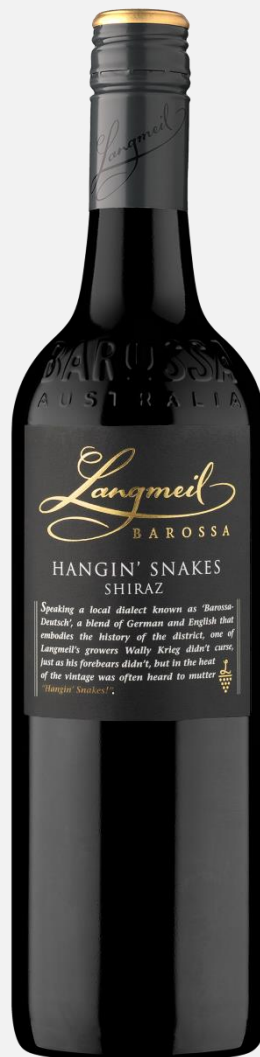
**Aroma:** *Aromas of Satsuma plum and raspberries combine with floral, herbal, and savory notes, including a touch of white pepper.*

**Palate:** *Vibrant, juicy, and rich fruit cascades over the palate, offering a lovely fullness while remaining medium-bodied. Light peppery and spicy notes enhance the complexity, with silky tannins leading to a long, fruity finish.*

**Cellaring:** *2024-2031*

**Food match:** *Grazing platters of cheeses, pâtés, cured meats, dried fruits, and condiments; lamb and pasta soup; vegetable frittata.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

98.2% Shiraz, 1.3%  
Carrignan and 0.5%  
Counoise.

### OAK TREATMENT

Seasoned French and  
American oak barrels

### TIME IN OAK

Twelve months

### VINE AGE

12 to 35-year-old vines

### SUB-REGIONAL SOURCE

Penrice, Dorrien,  
Tanunda, Moppa Nth,  
Gomersal, Lyndoch, Light  
Pass and Vine Vale.

### YIELD PER ACRE

3 to 3.5 tonnes per acre

### TRELLISING

Primarily single and  
double wire, rod and spur

### SOIL TYPE

Red clay over limestone  
and ironstone, deep sand  
over red clay and Biscay  
black clay.

### HARVEST DETAILS

20 March to 22 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.49

TA: 6.16 g/L

Residual Sugar: 2.5 g/L

VA: 0.41 g/L

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True to the Region ♦ True to the Community ♦ True to Ourselves