

2023 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

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 ripen some of our Eden Valley reds fully. 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: 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 apples 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 (97% Barossa Valley and 3% Eden Valley)

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

40 to 58-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

24-27 February and 22 March

TECHNICAL ANALYSIS

Alcohol: 9.0%

pH: 3

TA: 7.28g/L

Residual Sugar: 20.4g/L

VA: 0.11g/L