

2023 PRIME CUT SHIRAZ

STORY BEHIND THE WINE

*The Lindner family has a proud Barossa food history comprising four generations of butchers with a well-deserved reputation for always supplying the **Prime Cut**. Their descendants chose grape growing and winemaking instead, but remain inspired by the same philosophy as their ancestors.*

THE WINERY

Langmeil Winery respectfully acknowledges the Kaurna, 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: *Medium to deep purple.*

Aroma: *Delicious, rich aroma of Satsuma plum and Raspberry fill the bouquet with hints of liquorice, savoury notes and sweet spice.*

Palate: *Mouth-filling juicy fruit lives up to the aroma and is balanced nicely with subtle oak, sweet and peppery spice and youthful, firm tannins. The palate is medium to full-bodied with a velvety, fruity and spicy finish.*

Cellaring: *2024-2034*

Food match: *Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; Osso Bucco.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

10% new American oak and 90% seasoned American oak hogsheads

TIME IN OAK

Twelve months

VINE AGE

13 to 123 year-old vines

SUB REGIONAL SOURCE

Light Pass, Lyndoch, Penrice, Vine Vale and Flaxman Valley

YIELD PER ACRE

2 to 3 tonnes per acre

TRELLISING

Double wire, rod and spur and single permanent cordon

SOIL TYPE

Red clay over limestone and ironstone, sand over red clay

HARVEST DETAILS

20 March to 6 May

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.47

TA: 6.33 g/L

Residual Sugar: 2.4g/L

VA: 0.48 g/L