

2023 ALTRUIST SHIRAZ

STORY BEHIND THE WINE

George Fife Angas personally chartered ships to bring Prussian migrants to South Australia. Led by Pastor Kavel, an **Altruist** who displayed selfless concern for his flock, they founded Langmeil village.

Inspired by them, we have made this wine to help like-minded organisations give back to their communities.

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: Medium to deep crimson with purple hues.

Aroma: Lifted aromas of Satsuma plum and Raspberries combine with floral, herbal and savoury notes with a touch of white pepper.

Palate: Bright, juicy, rich fruit flows over the tongue, giving a lovely full palate yet medium-bodied. Light peppery, and spicy notes add to the complexity, with silky tannins flowing onto the 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, Lighs 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: 6.6.16 g/L

Residual Sugar: 2.5 g/L

VA: 0.41 g/L