



Langmeil  
BAROSSA

## 2024 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

#### 2024 VINTAGE REPORT

After a long and late 2023 vintage, 2024 was quite the opposite! Below-average winter rainfall was followed by an even drier spring, with bud burst three weeks earlier than in 2023. Dry springs come with a frost risk, which was the case in September and October, and reduced yields. With some rain and slightly cooler-than-average days, December and early January saw vines flourish, and veraison was a month earlier than in 2023. February saw no rain, and temperatures were 2°C above average. Autumn remained dry, with an unseasonal heatwave in early March, then a cool conclusion to the vintage. The Barossa Valley reds are darker and more intense than the previous cooler years, and the old Shiraz blocks have made some spectacular wines to look forward to. Eden Valley whites were terrific, with fantastic flavours and natural acidity, while the reds ripened fully into the joyous wines, they can produce but didn't in 2022 and 2023. It was also great to finish vintage in April, not May!

**Colour:** Brilliant pale straw.

**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

30 - 31 January

### TECHNICAL ANALYSIS

Alcohol: 9.0%

pH: 2.86

TA: 9.32g/L

Residual Sugar: 25.9g/L

VA: 0.15g/L



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