

2024 THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The **Three Gardens** is a contemporary blend of Viognier, Marsanne and Roussanne - varieties which, while new to the Barossa, show great promise. The best characteristics of each variety have been combined to create a truly harmonious wine.

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 mid-straw with green hues.

Aroma: A lifted perfume of citrus, fresh peach, and apricot mingle with lightly honeyed and creamy notes.

Palate: Citrus and peach come together nicely for this medium-bodied, food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through the finish.

Food match: Sashimi, smoked salmon, Caesar salad.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

53% Viognier, 19% Marsanne, 17% Roussanne and 11% Clairette

OAK TREATMENT

64% unwooded and 36% seasoned French oak

TIME IN OAK

Eight months

VINE AGE

9 to 17-year-old vines

SUB-REGIONAL SOURCE

Lyndoch, Vine Vale, Gomersal and Bethany

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Mostly single wire, permanent arm with catch wire

SOIL TYPE

Black clay, red clay over limestone and ironstone

HARVEST DETAILS

9 March to 28 March

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.35

TA: 5.7 g/L

Residual Sugar: 3.8g/L

VA: 0.22g/L