

NON-VINTAGE STELLE NERE SPARKLING SHIRAZ

STORY BEHIND THE WINE

*Sparkling Shiraz is Australia's gift to the world of wine. A staple at Barossa celebrations and a feature of the festive season. Our father, Richard, loved red wine and the cosmos, and he always encouraged us to reach for the stars. We dedicate **Stelle Nere**, Italian for black stars, to his memory.*

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.

TASTING NOTES

Colour: *Medium depth, crimson with a red rim.*

Aroma: *Rich, ripe plum and raspberry jam with hints of sweet oak and yeasty creaminess.*

Palate: *The juicy fruits and creamy vanilla mingle on the palate with an amazingly fine bead. Saucy and savoury, secondary characters from the older base wines add to the complexity with suede-like tannins and balanced sweetness rounding off the finish.*

Food match: *Anytime on Christmas Day, particularly for breakfast! Any time of the year really. Serve chilled and be sure to have extra bottles on hand as you will run out.*

Paul Lindner, Chief Winemaker

AWARDS

Trophy/95 Points Australian Sparkling Wine Awards

92 Points Halliday Wine Companion - Dave Brooks

Gold Global Sparkling Masters UK



DISGORGED

November 2023

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Continual seasoned oak aging since 1998

TIME IN BOTTLE

Two years on yeast lees

VINE AGE

10 to 100+-year-old vines

SUB REGIONAL SOURCE

A selection of parishes within the Barossa

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Multiple sub-regions, ranging from deep sand, red clays, rich loamy soils and black clay

TECHNICAL ANALYSIS

Alcohol: 14%

pH: 3.48

TA: 5.6 g/L

Residual Sugar: 12 g/L

VA: 0.46 g/L