



## HIGH ROAD EDEN VALLEY CHARDONNAY

### STORY BEHIND THE WINE

Chardonnay is one of the most highly prized white varietals in the world and, in a diverse region like the Barossa, we can choose to take the High Road to Eden Valley, Barossa's high country and premium cool-climate district, to capture the very best of flavour and texture that Chardonnay can offer.

### THE WINERY

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

### 2016 VINTAGE REPORT

We are certainly getting used to earlier and earlier sampling and this year, for the first time, our first load of Shiraz was nearly booked for the end of January. Fortunately, a timely rain and mild conditions delayed the start allowing flavour and colour to catch up with sugar. Considering the dry winter, yields generally were a little above average (with the exception of our Eden Valley Vineyard which was 50% frosted on the 1<sup>st</sup> of December yes December!) due to a slightly warmer spring, great flowering and fruit set conditions. This combined with mild, late summer weather meant the grower and winemaker were happy with another solid vintage tucked away.

By early March, 70% of our harvest was in and with another nice drink from the heavens, vintage slowed right down building flavour in the late ripening varieties like grenache and mataro, as well as great results from our Eden Valley reds and whites. We finished harvest with our Eden Valley cabernet sauvignon on the 15<sup>th</sup> of April. This vintage really highlights how tenacious and robust grape vines are, producing good yields and great quality in a very dry season (but they can't sustain dry conditions forever). Fortunately, a more normal winter this year with much needed rain is refilling the soil and water resources. Bring it on!

*Paul Lindner, Chief Winemaker*

**COLOUR:** Mid straw with brilliant, pale gold hues.

**AROMA:** An inviting and creamy aroma with honeydew, grapefruit and cucumber combining with a touch of marzipan to add to the complexity.

**PALATE:** Zingy tropical fruits flow onto the palate morphing into peach and citrus flavours in the mouth. Hints of nutty and creamy barrel ferment characters and the zesty finish is balanced with lovely texture, some minerality and great acidity.



**VINTAGE**  
2016

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
Eden Valley

**GRAPE COMPOSITION**  
100% Chardonnay

**OAK TREATMENT / WINEMAKING**  
30% new French oak,  
32% 1 & 2yr old French oak, barrel ferment  
38% Unwooded.

30% Whole bunch pressed.  
20% Wild Ferment.  
30% Malolactic ferment.

**TIME IN OAK**  
8 months

**VINE AGE**  
15 – 35 year old vines

**YIELD PER ACRE**  
2 Tonnes per Acre

**TRELLISING**  
Double vertical wire,  
permanent cordon, spur  
pruned.

**SOIL TYPE**  
Grey, sandy loam, mostly  
decomposed granite and  
ironstone.

**HARVEST DETAILS**  
26<sup>th</sup> Feb to 4<sup>th</sup> March 2016

**TECHNICAL ANALYSIS**  
Alcohol: 13.5%  
pH: 3.26  
TA: 6.02 g/L  
Residual Sugar: 4.1 g/L  
VA: 0.31 g/L

True to the Region · True to the Community · True to Ourselves