



PRIME CUT SHIRAZ

STORY BEHIND THE WINE

The Lindner family has a proud history of Barossa food comprising four generations of butchers who earned a well-deserved name for always supplying the Prime Cut. Future generations chose to pursue grape growing and winemaking instead, but remain inspired by the same philosophy which proved so successful for their ancestors.

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 1st 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 15th 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: Medium to deep crimson with purple hues.

AROMA: Rich and ripe plum and raspberry fills the nostrils leading to a violet and blueberry lift with hints of pepper and savoury notes adding to the complexity.

PALATE Ripe and juicy berries flow onto the medium to full-bodied palate with youthfully austere tannins adding a lovely structure and balance to the sweet fruit. Hints of briary spice and pepper flows with the juicy fruit through to the finish.

CELLARING: 2018-2028



VINTAGE
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
Matured in old American and French oak

TIME IN OAK
Nineteen months

VINE AGE
10 – 81 year old vines

SUB REGIONAL SOURCE
Lights Pass, Greenock, Tanunda and Lyndoch

YIELD PER ACRE
2.3-3 Tonnes per Acre

TRELLISING
Rod & spur or double trellis / permanent arm.

SOIL TYPE
Deep red clay over limestone, deep sand over red clay.

HARVEST DETAILS
19th of Feb -2nd of March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.4
TA: 6.57 g/L
Residual Sugar: 1.7 g/L
VA: 0.56 g/L

FOOD MATCH
Grilled beef steak or lamb; hearty beef stew; Mexican chilli dishes.

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