



## HIGH ROAD EDEN VALLEY CHARDONNAY

### STORY BEHIND THE WINE

Chardonnay is one of the most highly prized white varieties in the world. In a diverse region like the Barossa, we have chosen 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 has to 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

### 2018 VINTAGE REPORT

Plentiful winter rains gave the vines a healthy start to the 2018 growing season. A warmer and drier than average spring hurried things along and early estimates indicated above average bunch numbers in most varieties. Late spring and early summer were relatively mild resulting in good flowering and fruit set. However, dry conditions continued and both berry size (lowering actual yield) and shoot length were somewhat diminished. Several heat spikes in late January and early February (it’s not a South Australian summer if you don’t have a couple!) interrupted veraison, with the picking of some of our earlier ripening vineyards delayed until the beginning of March (later than expected). Perfect, mild ripening weather followed to the end of April ensuring all Eden Valley parcels achieved full flavour ripeness slightly earlier than forecast.

Despite a later than anticipated start and an earlier than usual finish, the compressed harvest produced wines of deep colour, flavour and balance across the board.

Another ripper Barossa vintage!

*Paul Lindner, Chief Winemaker*

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

**Aroma:** An inviting and creamy aroma with honeydew, grapefruit and cucumber combined with a touch of marzipan adding to the complexity.

**Palate:** Fresh melon flows onto the palate blending into peach and citrus in the mouth. Hints of nutty and creamy barrel ferment characters and a zesty finish is balanced with lovely texture, some minerality and acidity.



**VINTAGE**  
2018

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHICAL INDICATION**  
Eden Valley

**GRAPE COMPOSITION**  
100% Chardonnay  
36% whole bunch pressed

**OAK TREATMENT**  
Barrel fermented in 36% new French oak, 32% second and third fill French oak, 32% unwooded.

**TIME IN OAK**  
Seven months

**VINE AGE**  
Planted 1979/1980/2002

**YIELD PER ACRE**  
1.5 tonnes per acre

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

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

**HARVEST DATE**  
6-7 March and 13-21 April

**TECHNICAL ANALYSIS**  
Alcohol: 13.5%  
pH: 3.24  
TA: 6.07 g/L  
Residual Sugar: 3.4 g/L  
VA: 0.17 g/L

**FOOD MATCH**  
Sashimi; smoked salmon; Caesar salad.