

## 2018 JACKAMAN'S CABERNET SAUVIGNON

### STORY BEHIND THE WINE

**Jackaman's** vineyard is home to Langmeil's finest and rarest Cabernet Sauvignon, planted in the 1960s during the Cabernet revolution in the Barossa. This vineyard was lovingly tended by the colourful Barossan Arthur Jackaman, a World War II paratrooper, boxer and butcher who in retirement passed his small plot into Langmeil's care.

### 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

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

**Colour:** Deep crimson with purple hues.

**Aroma:** Lifted blackcurrant and blueberry aromas entwine with biscuity French oak, hints of liquorice and more savoury, black olive notes.

**Palate:** Bright, juicy and rich blue fruits flow onto the palate which is medium to full-bodied. Briary spice, black olive and cedar hints add to the mix with a touch of new oak sweetness and silky tannins to add complexity to the fruity and velvety finish.

**Cellaring:** 2020-2030

**Food match:** Char-grilled rib-eye; roast duck; venison.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Cabernet Sauvignon

### OAK TREATMENT

51% new and 49% seasoned French oak hogsheads

### TIME IN OAK

Twenty four months

### VINE AGE

Planted in 1959, 1964 and 1971

### SUB REGIONAL SOURCE

Lyndoch and Light Pass

### YIELD PER ACRE

0.5 to 1.5 tonnes per acre

### TRELLISING

Single wire permanent arm

### SOIL TYPE

Grey sandy loam over clay

### HARVEST DETAILS

17 March to 10 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.43

TA: 7.1 g/L

Residual Sugar: 2.6 g/L

VA: 0.85 g/L