

2019 HALLOWED GROUND SHIRAZ

STORY BEHIND THE WINE

The Barossa is blessed with one of the most diverse and unique landscapes of any fine wine region in the world. It is this Hallowed Ground which is fundamental to the Barossa's premium pedigree and rarefied reputation for grape growing and winemaking of the highest quality

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

2019 VINTAGE REPORT

2019 was the smallest vintage in twenty years due to a drier than average growing season with spring frosts. What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Colour: *Medium to deep crimson with purple hues.*

Aroma: *A rich and inviting bouquet of Satsuma plum, violet and mocca notes with hints of cedar, liquorice and sweet spice.*

Palate: *A mouth-filling and chewy palate with plenty of sweet plummy fruit to balance the fine-grained tannins. Hints of liquorice and blueberry flow through the long, silky and sweet spiced finish.*

Cellaring: *2021-2036*

Food match: *Lamb shanks, grilled beef steak; kangaroo; strong, hard, mature cheeses.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa (89% Barossa Valley / 11% Eden Valley)

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

36% new and 64% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

4-28-year-old vines

SUB REGIONAL SOURCE

Lyndoch, Light Pass and Eden Valley

YIELD PER ACRE

1-2 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Red clay over limestone and ironstone, sand over red clay and grey sandy loam.

HARVEST DETAILS

10 March to 18 April

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.45

TA: 6.4 g/L

Residual Sugar: 2.6 g/L

VA: 0.72 g/L