

### 2019 ORPHAN BANK SHIRAZ

#### STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

#### 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 bouquet of red and blue fruits, herbs and cedar, entwine with hints of sweet spice, roasted and savoury notes.

Palate: Rich and juicy raspberry and Satsuma plum fill the mouth, with all spice sweetness adding to the mouth feel. The fruit is well balanced with hints of briary spice and textural, fine-grained tannins on the lengthy finish.

Cellaring: 2021-2036

**Food match:** Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; matured cheese platter.

Paul Lindner, Chief Winemaker



## GEOGRAPHICAL INDICATION

Barossa

#### **GRAPE COMPOSITION**

100% Shiraz

#### OAK TREATMENT

44% new and 56% seasoned French oak hogsheads

#### TIME IN OAK

Twenty-four months

#### VINE AGE

Average age 70 years

# SUBREGIONAL SOURCE

Lyndoch, Penrice, Stonewell, Tanunda and Light Pass

### YIELD PER ACRE

1 tonne per acre

#### **TRELLISING**

Mostly single wire permanent arm and rod and spur

#### **SOIL TYPE**

Red clay over limestone and ironstone and deep sandy loam

#### HARVEST DETAILS

28 February to 7 March

#### **TECHNICAL ANALYSIS**

Alcohol: 15% pH: 3.42 TA: 6.3g/L Residual Sugar: 2.7g/L VA: 0.7g/L