

2020 BLACK BEAUTY MALBEC

STORY BEHIND THE WINE

*Malbec is a historic variety originally native to south-west France, whose centre of gravity moved to the southern hemisphere in the late twentieth century. It is renowned for its age worthy, deeply coloured rich and smooth wines. Here in the Barossa it makes a real **Black Beauty** of a wine.*

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

2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.

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

Aroma: *An elegant aroma of blue fruits and rhubarb mingled with violets and spice.*

Palate: *Juicy blue fruits, herbal and brambly spice come together in this medium-bodied wine with fine, savoury tannins adding to the mouthfeel. The fresh and bright fruit flows through with a slight savoury and spicy finish.*

Cellaring: *2021-2031*

Food match: *Beef tenderloin; cassoulet; turkey; roast pork.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

88% Malbec / 12% Durif

OAK TREATMENT

Seasoned French and American oak

TIME IN OAK

Fourteen months

VINE AGE

7-11-year-old vines

SUB REGIONAL SOURCE

Light Pass, Gomersal, Nuriootpa and Dorrien

YIELD PER ACRE

2.5 to 3 tonnes per acre

TRELLISING

Single wire, spur pruned with catch wire

SOIL TYPE

Deep sand over red and yellow clay

HARVEST DETAILS

14 March to 2 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.48

TA: 6.4 g/L

Residual Sugar: 2.5 g/L

VA: 0.5 g/L