

## 2020 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

*Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.*

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

**Aroma:** *Lifted blackcurrant and blueberry aromas entwine with biscuity French oak, hints of liquorice and 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 cedary 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:** *2022-2037*

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

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa Valley*

### GRAPE COMPOSITION

*100% Cabernet Sauvignon*

### OAK TREATMENT

*35% new and 65% seasoned French oak hogsheads*

### TIME IN OAK

*Twenty-five months*

### VINE AGE

*Planted in 1964 and 1973*

### SUBREGIONAL SOURCE

*Lyndoch*

### 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

*23 and 24 March*

### TECHNICAL ANALYSIS

*Alcohol: 14.5%*

*pH: 3.43*

*TA: 6.4 g/L*

*Residual Sugar: 2.4 g/L*

*VA: 0.58 g/L*