

2020 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

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: *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 allspice sweetness adding to the mouthfeel. The fruit is well balanced with hints of briary spice and textural, fine-grained tannins on the lengthy finish.*

Cellaring: *2022-2037*

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

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

98% Shiraz, 2% Cabernet Sauvignon

OAK TREATMENT

50% new and 50% seasoned French oak hogsheads

TIME IN OAK

Twenty-five months

VINE AGE

Average age 77+ years

SUBREGIONAL SOURCE

Lyndoch, Penrice, Stonewell, Tanunda, Moppa Hills and Light Pass

YIELD PER ACRE

0.5 - 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 20 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.49

TA: 6.2g/L

Residual Sugar: 2.37g/L

VA: 0.53g/L