

## 2020 PRIME CUT SHIRAZ

### STORY BEHIND THE WINE

The Lindner family has a proud Barossa food history comprising four generations of butchers with a well-deserved reputation for always supplying the *Prime Cut*. Their descendants chose grape growing and winemaking instead, but remain inspired by the same philosophy as their ancestors.

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

**Aroma:** Delicious, rich aroma of Satsuma plum fill the bouquet with hints of mocha, liquorice, savoury notes and sweet spice.

**Palate:** Mouth-filling juicy fruit lives up to the aroma and is balanced nicely with subtle oak, sweet and peppery spice and youthful, firm tannins. The palate is medium to full-bodied with a velvety, fruity and spicy finish.

**Cellaring:** 2021-2031

**Food match:** Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; chili dishes.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

10% new American oak and 90% seasoned American oak hogsheads

### TIME IN OAK

Twelve months

### VINE AGE

12-20-year-old vines

### SUB REGIONAL SOURCE

Tanunda, Light Pass and Greenock

### YIELD PER ACRE

2 to 3 tonnes per acre

### TRELLISING

Double wire, rod and spur and single permanent cordon

### SOIL TYPE

Red clay over limestone and ironstone, sand over red clay

### HARVEST DETAILS

6 March to 13 March

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.49

TA: 6.4 g/L

Residual Sugar: 2.4 g/L

VA: 0.41 g/L