

## 2020 PURE EDEN SHIRAZ

#### STORY BEHIND THE WINE

**Pure Eden** is a single site wine, made from an Eden Valley vineyard planted by Charles Angas in the 1890s. Later owned by the Shiltons 1911 -1926; Meakins 1926-1929; Roeslers 1929-1961; Andretzkes 1961-2011 and now the Lindner family. This wine is a reward for these guardians' efforts for more than one hundred years.

#### THE WINERY

Langmeil Winery respectfully acknowledges the Kaurna, 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:** An alluring bouquet of red and blue fruits leap from the glass with roasty, savoury notes and hints of black olive, cedar, earthiness and white pepper.

Palate: A medium to full-bodied wine with juicy Satsuma plum and raspberry fruits with plenty of velvety tannins adding structure and texture to the wine. Sweet and briary spices balance the juicy fruit with a subtle cedar note carrying through to the finish.

Cellaring: 2022-2037

Food match: Beef cheeks; Osso Buco; Fillet Mignon.

Paul Lindner, Chief Winemaker



# GEOGRAPHICAL INDICATION

Eden Valley

### **GRAPE COMPOSITION**

100% Shiraz

### OAK TREATMENT

50% new French oak and 50% seasoned French oak

#### TIME IN OAK

Twenty-six months

#### VINE AGE

110 to 120-year-old vines

# SUBREGIONAL SOURCE

Flaxman Valley

#### YIELD PER ACRE

1.08 tonnes per acre

#### **TRELLISING**

Rod and spur

#### SOIL TYPE

Grey sandy loam (decomposed granite) over sandstone, ironstone and granite

#### HARVEST DETAILS

25 March

#### **TECHNICAL ANALYSIS**

Alcohol: 14.5% pH: 3.45 TA: 6.6g/L Residual Sugar: 2.45g/L VA: 0.51g/L