

2020 FIFTH WAVE GRENACHE

STORY BEHIND THE WINE

The Fifth Wave is Langmeil's most treasured Old Vine Garden Grenache and is dedicated to the fifth generation of the Lindner family. The vineyard was planted in 1973 and serves as a call to arms to preserve, promote and protect the best of the Barossa as well as an oft-overlooked variety.

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 fullbodied wines.

Colour: Medium depth crimson with purple hues.

Aroma: Dark cherry, raspberry, and sweet spice mingle with hints of cedary oak and savoury notes, adding complexity.

Palate: Juicy red berries and dark cherries flow through the palate, with the soft, sweet fruit balancing with sweet and briary spices. The finish lingers on a fruity and spicy note with typical chalky yet fine-grained tannins.

Cellaring: 2021-2031

Food match: Slow cooked lamb shanks; crispy skin salmon; roast pork or duck; dark chocolate.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION Barossa Vallev

GRAPE COMPOSITION 100% Grenache

OAK TREATMENT 12% new French oak and 88% seasoned American oak.

TIME IN OAK Seventeen months

VINE AGE Barossa old vines between 47 and 135-years-old.

SUBREGIONAL SOURCE Lyndoch

YIELD PER ACRE 1.5 tonnes per acre

TRELLISING 'T' trellis / Single cordon

SOIL TYPE Deep, coarse sand over red clay and ironstone

HARVEST DETAILS 6 March / 23 March

TECHNICAL ANALYSIS Alcohol: 15% pH: 3.53 TA: 5.3g/L Residual Sugar: 2.33g/L VA: 0.34g/L