

2021 BELLA ROUGE CABERNET SAUVIGNON ROSÉ

STORY BEHIND THE WINE

Many people choose this vibrant style of wine for their drinking pleasure during the warmer summer months. *Bella Rouge*, Italian for “beautiful” and French for “red” respectively, takes its inspiration from these two traditional wine cultures, to make a refreshing rosé wine perfect for al fresco dining with family and friends.

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

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains resuscitated the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with even, slow ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality from every vineyard.

Colour: Light raspberry red with pale pink hues.

Aroma: A pretty perfume of strawberry and raspberry fruit with hints of toffee apple.

Palate: Generous with refreshing, sweet and juicy raspberries which mingle with bright, zesty acidity, flowing through to a lingering, crisp red apple finish.

Food match: Charcuterie plate, Niçoise salad, tandoori chicken, pizza.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

No oak treatment

VINE AGE

10-15 year-old vines

SUBREGIONAL SOURCE

Lyndoch

YIELD PER ACRE

3-4 tonnes per acre

TRELLISING

Single wire, permanent arm with catch wire

SOIL TYPE

Black Biscay clay

HARVEST DETAILS

24 - 26 February

TECHNICAL ANALYSIS

Alcohol: 13%

pH: 3.2

TA: 6.4 g/L

Residual Sugar: 6.0 g/L

VA: 0.17 g/L