

2021 BLACK BEAUTY MALBEC

STORY BEHIND THE WINE

Malbec is a historic variety originally native to southwest France, whose centre of gravity moved to the southern hemisphere in the late twentieth century. It is renowned for its age-worthy, deeply coloured, rich, and smooth wines. Here in the Barossa, it makes a real Black Beauty of a wine.

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 revitalized 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 slow and even 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 of every vineyard.

Colour: Deep purple.

Aroma: A Lifted, perfumed aroma of blue fruits and rhubarb mingled with violets and sweet spice.

Palate: Juicy blue fruits, herbs, and brambly spices come together in this medium-bodied wine with fine, savoury tannins adding to the mouthfeel. The fresh and bright fruit flows through with a slightly savoury and spicy finish.

Cellaring: 2022-2032

Food match: Beef tenderloin; cassoulet; turkey; roast pork.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

93% Malbec / 7% Durif

OAK TREATMENT

Seasoned French and American oak

TIME IN OAK

Ten months

VINE AGE

7 to 11-year-old vines

SUBREGIONAL SOURCE

Light Pass, Gomersal, Nuriootpa and Dorrien

YIELD PER ACRE

2.5 to 3 tonnes per acre

TRELLISING

Single wire, spur pruned with catch wire

SOIL TYPE

Deep sand over red and yellow clay

HARVEST DETAILS

3 March to 1 April

TECHNICAL ANALYSIS

Alcohol: 14% pH: 3.49 TA: 6.43 g/L Residual Sugar: 2.4 g/L VA: 0.49 g/L