

2021 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

Langmeil Winery respectfully acknowledges the Kurna, 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

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: 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: 2022-2032

Food match: Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; Osso Bucco.

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

Lyndoch, Light Pass, Stonewell, Nuriootpa and Dorrien

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

18 February to 31 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.47

TA: 6.63 g/L

Residual Sugar: 2.4 g/L

VA: 0.52 g/L