

## KERNEL CABERNET SAUVIGNON

### STORY BEHIND THE WINE

Commissioned by George Fife Angas in 1836, German geologist and mineralogist, Johann Menge, made extensive inspections of the hills country of New Silesia, now better known as the Barossa. Having surveyed the region, he wrote a prophetic letter to his employer reporting that “your land is and will prove the kernel of this province”.

### 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

### 2016 VINTAGE REPORT

We are getting used to sampling earlier each year, and in 2016, for the first time, a parcel of Shiraz was nearly booked in for the end of January. Fortunately, timely rain and mild conditions delayed the start of vintage, allowing flavour and colour to catch up with sugar levels. With the dry winter and a slightly warmer spring, favourable flowering and fruit set, yields were generally little above average (except our Eden Valley vineyard which was hit by frost on 1 December, yes, December!). Followed by mild, late summer weather, both growers and winemakers were happy to see another solid vintage tucked away.

By early March 70% of our harvest was complete and with another sprinkling of rain, vintage slowed, building flavour in the late-ripening varieties like Grenache and Mataro, as well as excellent results from our Eden Valley reds and whites. We finished harvest with our Eden Valley Cabernet Sauvignon on 15 April. This vintage highlights how tenacious and robust grape vines are, producing good yields and high quality in a dry season (but they cannot sustain dry conditions forever). Fortunately, a more normal winter this year with much-needed rain is refilling the soil and water resources. Bring it on!

*Paul Lindner, Chief Winemaker*

**Colour:** medium depth red to crimson.

**Aroma:** a rich bouquet of red and blue fruits with black olive, vanilla and herbal notes.

**Palate:** the red and blue fruits flow through the medium to full-bodied palate with herbal and brambly spices adding complexity. Fine-grained tannins balance the sweet fruit on the long, rich and savoury finish.

**Cellaring:** 2018-2028.



**VINTAGE**  
2016

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
Barossa Valley

**GRAPE COMPOSITION**  
100% Cabernet Sauvignon

**OAK TREATMENT**  
33% New and 67% seasoned French oak hogsheads

**TIME IN OAK**  
24 months

**VINE AGE**  
45 years old

**SUB REGIONAL SOURCE**  
Lyndoch

**YIELD PER ACRE**  
2.5 tonnes per acre

**TRELLISING**  
Single permanent cordon

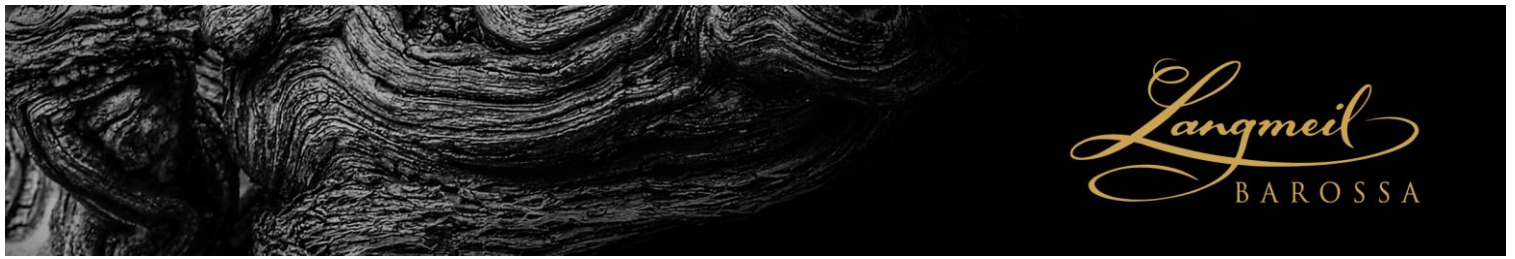
**SOIL TYPE**  
Grey, sandy loam over clay

**HARVEST DETAILS**  
1 March

**TECHNICAL ANALYSIS**  
Alcohol: 14.5%  
pH: 3.45  
TA: 6.95g/L  
Residual Sugar: 1.9g/L  
VA: 0.89g/L

**FOOD MATCH**  
BBQ spare ribs; Veal chops;  
Hearty beef and potato  
casserole; Hard cheese platter.

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## LEGENDARY CABERNET SHIRAZ

### STORY BEHIND THE WINE

The Barossa has garnered a legendary reputation for the exceptional quality of its red wines from some of the world's oldest vineyards. They were planted in the 1840s and are still cultivated by descendants of the original settlers today.

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*Paul Lindner, Chief Winemaker*

**Colour:** Deep crimson with purple hues.

**Aroma:** Lifted blue fruits fill the nostrils with hints of Raspberry and Satsuma plum joining the mix. Hints of Mint and Licorice add to the complexity with a slight savoury note.

**Palate:** Rich and juicy fruit flows onto the palate which is medium to full in body. The Cabernet Sauvignon shines through with its Blackcurrant and Blueberries and Brambley spice, while the Shiraz broadens the palate and softens the tannins on the finish.

**Cellaring:** 2018 - 2028



### VINTAGE

2016

### COUNTRY OF ORIGIN

Australia

### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

46% Barossa Valley Cab Sauv  
5.6% Eden Valley Cab Sauv  
44.7% Barossa Valley Shiraz  
3.7% Eden Valley Shiraz

### OAK TREATMENT

7.7% New French oak  
6.3% New American oak  
86% seasoned oak

### TIME IN OAK

23 Months

### VINE AGE

15 -80 year old vines

### SUB REGIONAL SOURCE

Multiple sub regions

### YIELD PER ACRE

1.5 – 3 tonnes per acre

### TRELLISING

Single permanent arm and double vertical wire with rod and spur

### SOIL TYPE

From red clay over limestone and ironstone to deep sand.

### HARVEST DETAILS

8 February through to 15 April

### TECHNICAL ANALYSIS

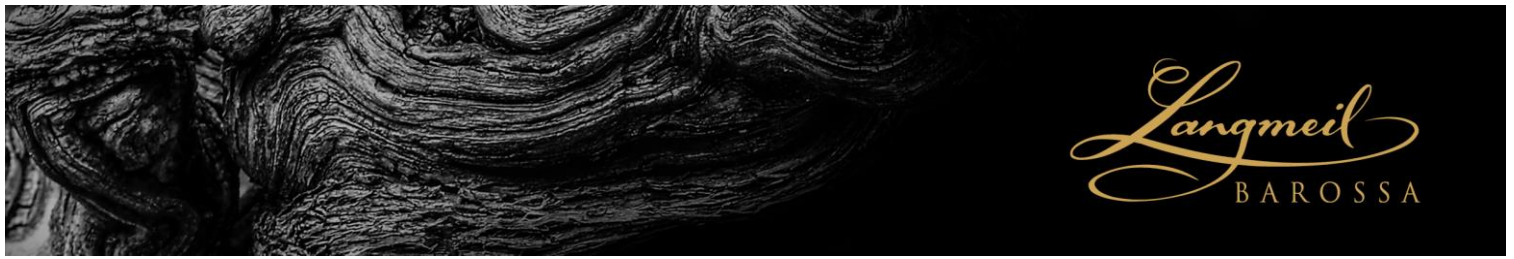
Alcohol: 14.5%  
pH: 3.42  
TA: 6.82g/L  
Residual Sugar: 2.6g/L  
VA: 0.54g/L

### FOOD MATCH

Bolar roast with mushrooms;  
grilled 'T' bone steak medium rare;

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Langmeil  
BAROSSA

## ORPHAN BANK SHIRAZ

### STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

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## WINEMAKER'S NOTES

### 2017 VINTAGE REPORT

The Barossa experienced a wetter and cooler (2°C) than average winter and spring with good soil moisture levels. Vines grew slowly but healthily, mostly flowering well and setting a good number of bunches. Temperatures were below average in December and January with few heat spikes and rains of 40mm spread evenly over four events kept the vines healthy with unhurried veraison. The 30-40mm summer rain of 4-6 February were followed by windy conditions and four consecutive 37°C days, helping to dry out canopies and preventing berry split. Additionally, soil moisture levels were topped-up, maintaining the canopies during a cooler than average summer. The rest of February remained dry, and a warm March (average maximum temperature 28°C) saw the beginning of an Indian Summer which lasted until the third week of April with above average temperatures (2.5°C). Perfect grape ripening weather with balanced sugars, colours and natural acidity. These conditions resulted in a later harvest, some three to four weeks, than recent years, which was a return to 'normal'. The delayed harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is what we look for when making high-quality Barossa wines. The yields were around 20-30% higher than the five-year average. Eden Valley Riesling is predicted to be a stand-out this year and another great year for Barossa Valley Shiraz which promises to deliver an array of styles from bright and aromatic wines from the earlier-picked vineyards through to concentrated, intense and well-structured wines.

*Paul Lindner, Chief Winemaker*

**Colour:** Medium to deep crimson with purple hues.

**Aroma:** A rich bouquet of red and blue fruits, herbs and cedar, entwine with hints of sage, roasty and savoury notes.

**Palate:** Rich and juicy raspberry and Satsuma plum fill the mouth, with allspice sweetness adding to the mouthfeel. The fruit is well balanced with hints of briary spice and textural, fine-grained tannins on the lengthy finish.

**Cellaring:** 2019 – 2034



**VINTAGE**  
2017

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHICAL INDICATION**  
Barossa

**GRAPE COMPOSITION**  
100% Shiraz

**OAK TREATMENT**  
40% new and 60% seasoned  
French oak hogsheads

**TIME IN OAK**  
23 months

**VINE AGE**  
Average age 85+ yrs

**SUB REGIONAL SOURCE**  
83% Barossa Valley and  
17% Eden Valley

**YIELD PER ACRE**  
1–2 tonnes per acre

**TRELLISING**  
Mostly single wire permanent  
arm and rod and spur

**SOIL TYPE**  
Barossa Valley - red clay over  
limestone and ironstone  
Eden Valley - decomposed  
granite and sandy loam

**HARVEST DETAILS**  
9 March – 5 May

**TECHNICAL ANALYSIS**  
Alcohol: 15%  
pH: 3.44  
TA: 6.65g/L  
Residual Sugar: 2.5g/L  
VA: 0.58g/L

**FOOD MATCH**  
Rabbit stifado; pork or duck  
roast; mushroom risotto;  
roasted vegetable tartlet;  
matured cheese platter.

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