

LANGMEIL  THE LONG MILE

Langmeil
BAROSSA

HANGIN' SNAKES SHIRAZ VIOGNIER

STORY BEHIND THE WINE

Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers Wally Krieg didn't curse (just as his forebears didn't) but in the heat of the vintage was often heard to mutter "Hangin' Snakes!".

Langmeil's desire to make wines of interest and pedigree encouraged this Shiraz Viognier blend. It signifies a change on regional style and helps to highlight other key attributes of Shiraz. Wine made for our dinner table and to be shared 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. Our commitment to quality in all aspects is unwavering and any wine that bears the Langmeil name represents our family's pursuit of excellence in wine and community.

True to the Region · True to the Community · True to Ourselves

WINEMAKER'S NOTES

2012 VINTAGE REPORT

Great winter rains in 2011 saw vines flourish leading into the season ahead. A reasonably mild summer with only a couple of heat spikes meant vintage kicked off to a normal start in the third week of February. Early ripening Shiraz parcels, early picked Riesling and Cabernet Sauvignon for Bella Rouge showing the true potential of the vintage. A timely rain at the end of February brought with it a very mild and dry autumn, with lovely cool nights and a more gentle pace for ripening; allowing vintage to run smoothly, ending mid-April with beautifully ripened Eden Valley Shiraz, Cabernet Sauvignon and Mataro. Overall, quality excelled with all varieties, making classification difficult yet exemplary. Just the way I like it. I'm excited!

Paul Lindner, Chief Winemaker

COLOUR: Medium depth crimson with purple hues.

AROMA: Lifted dark fruit aromas of mulberry and blackberry with subtle peachiness and hints of pepper and savoury tones.

PALATE: Luscious, juicy, dark fruit flows over the tongue and mingle with plenty of velvety tannins to create a well rounded fruit driven wine. The peachy Viognier shows through towards the end and the sweet fruit flows through to the finish, balanced with pepper and briary spice.

CELLARING: 2013 - 2020



VINTAGE
2012

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
96% Shiraz/4% Viognier

OAK TREATMENT
Seasoned French & American Oak
Hogsheads & Barriques

TIME IN OAK
12 months

VINE AGE
12 - 20 year old vines

SUB REGIONAL SOURCE
Predominantly Shiraz from
Penrice and Lyndoch

YIELD PER ACRE
2.5 - 4 Tonnes per Acre

TRELLISING
Rod & Spur or Double Trellis /
Permanent Arm & Foliage Wires

SOIL TYPE
Penrice Vineyard - Deep red clay
over Limestone
Valley Floor - Rich alluvial loam
over limestone
Lyndoch - Deep red and black
clays

HARVEST DETAILS
Mid March - Mid April

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.60
TA: 6.31 g/L
Residual Sugar: 2.9 g/L
VA: 0.5 g/L