

## 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 River Para. We called these ten rows the "Orphans" but after 150 years they have a new home.

### 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. The family's vision is to highlight the rare qualities of old vine Shiraz using hands-on winemaking techniques. Gentle destemming, open fermentation, basket pressing and two years in French oak accentuate the natural fruit intensity and structure.

## WINEMAKER'S NOTES

### 2014 VINTAGE REPORT

A much needed soaking winter and early spring rains led to a great start to the 2014 vintage. This didn't last as late spring and early summer rain was nearly non-existent, adding to the flow on from the previous season's drought. Yields were still below average, exacerbated by strong wind events during flowering and very hot conditions in January with 14 consecutive days over 40C. Vintage was looking like a hot, hard and fast one until mid-February, when the heavens opened up and dumped 90ml in the Barossa Valley and 150ml in Eden Valley. Concerns for crop loss were fortunately alleviated as there was minimal grape splitting in the whites and all the reds just said thank you very much. After a three-week delay for grapes to return to previous ripeness levels, the rest of vintage was mild - extending hang time for great flavour development and resulting in a calm and steady intake of great quality fruit. The nice weather broke midway through April and hindered our patience with late ripening Eden Valley Cabernet, so our last crush for the year was the 28<sup>th</sup> of April. Overall, a very good vintage with a few anxious moments thrown in.

*Paul Lindner, Chief Winemaker*

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

**Aroma:** A rich aroma of red and blue fruits, herbals and cedar, entwined with hints of sage, chocolate and savoury notes.

**Palate:** Juicy Raspberry and Satsuma plum fills the mouth, with oak sweetness adding to the mouthfeel. Sweet fruit is well balanced with briary spice and textured, fine tannin.

**Cellaring:** 2016 – 2031



**VINTAGE**  
2014

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
Barossa Valley

**GRAPE COMPOSITION**  
100% Shiraz

**OAK TREATMENT**  
50% new and 50% seasoned  
French Oak Hogsheads

**TIME IN OAK**  
24 months

**VINE AGE**  
Average age 95+ year old  
vines

**SUB REGIONAL SOURCE**  
62% Barossa Valley / 38%  
Eden Valley

**YIELD PER ACRE**  
1.5 – 2 Tonnes per Acre

**TRELLISING**  
Mostly single wire  
permanent arm and Rod and  
Spur

**SOIL TYPE**  
Barossa Valley - Red clay  
over limestone & ironstone  
Eden Valley – Decomposed  
granite, sandy loam

**HARVEST DETAILS**  
28<sup>th</sup> Feb – 4<sup>th</sup> April

**TECHNICAL ANALYSIS**  
Alcohol: 14.5%  
pH: 3.51  
TA: 6.8 g/L  
Residual Sugar: 2.47 g/L  
VA: 0.55 g/L

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