



HIGH ROAD EDEN VALLEY CHARDONNAY

STORY BEHIND THE WINE

Chardonnay is one of the most highly prized white varieties in the world and, in a diverse region like the Barossa, we can choose to take the High Road to Eden Valley, Barossa's high country and premium cool-climate district, to capture the very best of flavour and texture that Chardonnay can offer.

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

2015 VINTAGE REPORT

Good winter rains and a warm early spring brought about slightly earlier budburst and excellent shoot growth. A lovely growing season with no crazy, stormy or very windy northerly weather to affect flowering resulted in a great fruit set across all varieties. However, the northern Barossa, and a few other seemingly random patches of vineyard, were hit by late frosts resulting in a huge loss for that sub region. After a quite chilly Christmas and New Year the warm and dry weather was upon us, perfect ripening weather. An early and fast vintage for the Barossa Valley had Langmeil at full fermentation capacity for three and a half weeks meaning 75% of our grape intake in less than a month, phew! The later ripening varieties like Grenache and Mataro still took their time and of course Eden Valley Shiraz and Cabernet Sauvignon are always late, so vintage wound down to a leisurely pace ending mid April. Overall 2015 was an excellent vintage with great flavour, colour and intensity across the board.

Paul Lindner, Chief Winemaker

COLOUR: Mid straw with brilliant, pale gold hues.

AROMA: An inviting and creamy aroma with fresh peach, grapefruit and cucumber combining with a touch of marzipan to add to the complexity.

PALATE: Zingy tropical fruits flow onto the palate morphing into peach and citrus flavours in the mouth. Hints of nutty and creamy barrel ferment characters and the zesty finish is balanced with lovely texture, some minerality and great acidity.



VINTAGE
2015

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Eden Valley

GRAPE COMPOSITION
100% Chardonnay

OAK TREATMENT
23% new French oak,
65% 1yr old French oak,
barrel ferment and
malolactic fermentation
12% Unwooded

TIME IN OAK
7 months

VINE AGE
15 – 35 year old vines

YIELD PER ACRE
2 Tonnes per Acre

TRELLISING
Double vertical wire

SOIL TYPE
Grey, sandy loam, mostly
decomposed granite and
ironstone.

HARVEST DETAILS
18th of February 2015

TECHNICAL ANALYSIS
Alcohol: 13.5%
pH: 3.32
TA: 6.03 g/L
Residual Sugar: 3.3 g/L
VA: 0.33 g/L

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