



## 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

### 2015 VINTAGE REPORT

Good winter rains and warmer temperatures in early spring brought about slightly earlier bud burst 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 soon wound down to a leisurely pace ending in the middle of April. Overall 2015 was an excellent vintage with great flavour, colour and intensity across the board.

*Paul Lindner, Chief Winemaker*

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

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

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

**Cellaring:** 2017 – 2032

**VINTAGE**  
2015

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
Barossa

**GRAPE COMPOSITION**  
100% Shiraz

**OAK TREATMENT**  
52% new and 48% seasoned French oak hogsheads

**TIME IN OAK**  
25 months

**VINE AGE**  
Average age 87+ year old vines

**SUB REGIONAL SOURCE**  
82.3% Barossa Valley /  
17.7% 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 & ironstone  
Eden Valley - decomposed granite, sandy loam

**HARVEST DETAILS**  
11<sup>th</sup> Feb – 26<sup>th</sup> March

**TECHNICAL ANALYSIS**  
Alcohol: 15%  
pH: 3.52  
TA: 6.8 g/L  
Residual Sugar: 2.51 g/L  
VA: 0.74 g/L



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