



HALLOWED GROUND SHIRAZ

STORY BEHIND THE WINE

The Barossa is blessed with one of the most diverse and unique landscapes of any fine wine region in the world. It is this Hallowed Ground which is fundamental to the Barossa's premium pedigree and rarefied reputation for grape growing and winemaking.

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 to deep crimson with purple hues.

Aroma: a rich and inviting bouquet of Satsuma plum, violet and roasted notes with hints of dough, liquorice and eucalypt.

Palate: a mouth-filling and chewy palate with plenty of sweet plummy fruit to balance the fine-grained tannins. Hints of liquorice and blueberry flow through the long, silky and sweetly spiced finish.

Cellaring: 2018-2030



VINTAGE
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
33% new and 67% seasoned French oak hogsheads

TIME IN OAK
24 months

VINE AGE
38-86-year-old vines

SUB REGIONAL SOURCE
Light Pass, Lyndoch and Greenock

YIELD PER ACRE
1-2 tonnes per acre

TRELLISING
Mostly single and double wire, rod and spur

SOIL TYPE
Red clay over limestone and ironstone, and sand over red clay

HARVEST DETAILS
17 February to 4 March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.41
TA: 6.84g/L
Residual Sugar: 2.2g/L
VA: 0.73g/L

FOOD MATCH
Lamb shanks; grilled beef steak; kangaroo; strong, hard, mature cheeses

True to the Region • True to the Community • True to Ourselves

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