



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 North Para River. 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’ maturation in French oak barrels accentuate the natural fruit intensity and structure.

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: Deep crimson with purple hues.

Aroma: A rich bouquet of red and blue fruits, herbs and cedar, entwine with hints of sage, chocolate and savoury notes.

Palate: Rich and juicy raspberry and Satsuma plum fill the mouth, with allspice sweetness adding to the mouthfeel. The fruit is well balanced with hints of briary spice and textural, fine-grained tannins on the lengthy finish.

Cellaring: 2018–2033.

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



VINTAGE
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
49% new and 51% seasoned
French oak hogsheads

TIME IN OAK
25 months

VINE AGE
Average age greater than 70
years old

SUB REGIONAL SOURCE
87% Barossa Valley and 13%
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 and ironstone
Eden Valley - decomposed
granite and sandy loam

HARVEST DETAILS
12 February to 18 March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.41
TA: 6.9g/L
Residual Sugar: 2.53g/L
VA: 0.61g/L

FOOD MATCH
Rabbit stifado; Pork or duck
roast; Mushroom risotto;
Roasted vegetable tartlet;
matured cheese platter.