

SPRING FEVER CHARDONNAY

STORY BEHIND THE WINE

Life is for living and the season that epitomizes this is spring! Awakening from a winter slumber, the first days of spring bring budburst and a renewed enthusiasm for fun and frivolity. Our Spring Fever brings out the best in everyone and is worthy of celebration with good friends and great wine!

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 certainly getting used to earlier and earlier sampling and this year, for the first time, our first load of Shiraz was nearly booked for the end of January. Fortunately, a timely rain and mild conditions delayed the start allowing flavour and colour to catch up with sugar. Considering the dry winter, yields generally were a little above average (with the exception of our Eden Valley Vineyard which was 50% frosted on the 1st of December. Yes December!) due to a slightly warmer spring, great flowering and fruit set conditions. This combined with mild, late summer weather meant the grower and winemaker were happy with another solid vintage tucked away.

By early March, 70% of our harvest was in and with another nice drink from the heavens, vintage slowed right down building flavour in the late ripening varieties like grenache and mataro, as well as great results from our Eden Valley reds and whites. We finished harvest with our Eden Valley cabernet sauvignon on the 15th of April. This vintage really highlights how tenacious and robust grape vines are, producing good yields and great quality in a very dry season (but they can't 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: Light straw with green hues.

Aroma: Fresh and inviting bouquet of preserved peaches and tropical fruit mingle with hints of cucumber and yeasty creaminess.

Palate: A fresh and lively palate with peach and citrus dominating the fruit with hints of tropical fruits, citrus zest, cucumber and a touch of minerality on the finish



VINTAGE

2016

COUNTRY OF ORIGIN

Australia

GEOGRAPHIC INDICATOR

Eden Valley

GRAPE COMPOSITION

100% Chardonnay

OAK TREATMENT

Unwooded

VINE AGE

15-35 year old vines

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Grey sandy loam / red clay over limestone

HARVEST DETAILS

6th March

TECHNICAL ANALYSIS

Alcohol: 14.0%

pH: 3.3

TA: 5.7g/L

Residual Sugar: 3.3g/L

VA: 0.32g/L

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