



BLACKSMITH CABERNET SAUVIGNON

STORY BEHIND THE WINE

In 1842 a 32-year-old Blacksmith, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains a feature of the winery's heritage setting.

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

2017 VINTAGE REPORT

The Barossa experienced a wetter and cooler (2°C) than average winter and spring with good soil moisture levels. Vines grew slowly but healthily, mostly flowering well and setting a good number of bunches. Temperatures were below average in December and January with few heat spikes and rains of 40mm spread evenly over four events kept the vines healthy with unhurried veraison. The 30-40mm summer rain of 4-6 February were followed by windy conditions and four consecutive 37°C days, helping to dry out canopies and preventing berry split. Additionally, soil moisture levels were topped-up, maintaining the canopies during a cooler than average summer. The rest of February remained dry, and a warm March (average maximum temperature 28°C) saw the beginning of an Indian Summer which lasted until the third week of April with above average temperatures (2.5°C). Perfect grape ripening weather with balanced sugars, colours and natural acidity. These conditions resulted in a later harvest, some three to four weeks, than recent years, which was a return to 'normal'. The delayed harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is what we look for when making high-quality Barossa wines. The yields were around 20-30% higher than the five-year average. Eden Valley Riesling is predicted to be a stand-out this year and another great year for Barossa Valley Shiraz which promises to deliver an array of styles from bright and aromatic wines from the earlier-picked vineyards through to concentrated, intense and well-structured wines.

Paul Lindner, Chief Winemaker

Colour: Medium depth crimson.

Aroma: Lifted blueberry, blackcurrant and black olive are evident on the nose, with lovely cedar and hints of liquorice and sweet spice adding to the complexity.

Palate: Bright and rich berry fruits coat the palate and mingle with brambly spice, hints of black olive and liquorice. Full-bodied with velvety, fine tannins adding to the structure which flows through the long, fruity and spicy finish.

Cellaring: 2019 – 2029



VINTAGE

2017

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

15% New French and 85% older French oak.

TIME IN OAK

Nineteen Months

VINE AGE

15 to 35-year-old vines

SUB REGIONAL SOURCE

Multiple Barossa sub-regional blend

YIELD PER ACRE

1.5 – 3 tonnes per acre

TRELLISING

Mostly single and double permanent arm

SOIL TYPE

Ranges from Biscay (black cracking clay) to red clay over limestone

HARVEST DETAILS

20 March to 4 May

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.43

TA: 6.46g/L

Residual Sugar: 2.5 g/L

VA: 0.51g/L

FOOD MATCH

Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

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

LANGMEILWINERY.COM.AU