



DELLA MINA SANGIOVESE BARBERA

STORY BEHIND THE WINE

While the Barossa is renowned for its German heritage there is an important Italian influence too. When the Della Mina family, who emigrated to South Australia from northern Italy in the 1930s, were joined in marriage to the Lindner family, a strong and enduring bond was forged based on a mutual love of family, farming, food and 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

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 with pink hues.

Aroma: Lifted red fruits, dried rose petals, musk and a hint of chocolate.

Palate: Juicy cherry and raspberry fruits flow over the palate of this medium-bodied wine, balanced with suede like tannins, bright acidity and a dry, spicy and savoury finish.

Cellaring: 2018 - 2024



VINTAGE

2017

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

62% Sangiovese 38% Barbera

OAK TREATMENT

Seasoned French oak

TIME IN OAK

16 months

VINE AGE

Planted 1998

YIELD PER ACRE

Sangiovese, 3 tonnes
Barbera, 1 tonne

TRELLISING

Single wire, permanent arm

SOIL TYPE

Deep red clay

HARVEST DATE

Sangiovese 24 March and
Barbera 19 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.39

TA: 6.4g/L

Residual Sugar: 2.46g/L

VA: 0.4g/L

FOOD MATCH

Antipasto; pizza and tomato-based pasta dishes.