



GENTRY CABERNET SHIRAZ

STORY BEHIND THE WINE

Australia prides itself as a multicultural society, yet by the 1850s the Barossa was already that and more. On the one hand, was the British Gentry and on the other were the Prussian Lutheran emigrants. Both built in bluestone to stand the test of time and established enterprises for future generations.

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 purple hues.

AROMA: A rich sweet aroma of red and blue berries jumps out of the glass with hints of black olive, herbal and roasted notes adding some savoury characters.

PALATE: Ripe and juicy berries flow onto the palate which is medium-bodied, with soft and velvety tannins adding a lovely structure and texture to the wine. Sweet and briary spices balance the juicy fruits through to the finish.

CELLARING: 2018-2024

VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHICAL INDICATION
Barossa

GRAPE COMPOSITION
57% Cabernet Sauvignon /
43% Shiraz

OAK TREATMENT
Matured in seasoned French
and American oak

TIME IN OAK
6 months

VINE AGE
10 – 20-year-old vines

SUB REGIONAL SOURCE
Dorrien, Eden Valley,
Lyndoch, Nuriootpa,
Tanunda

YIELD PER ACRE
2.5 to 3.5 tonnes per acre

TRELLISING
Rod and spur and permanent
cordon with two wire
vertical trellis.

SOIL TYPE
Red clay over limestone,
sand and black Biscay clay.

HARVEST DETAILS
17 March to 24 April

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.5
TA: 6.06 g/L
Residual Sugar: 0.4 g/L
(G&F)
VA: 0.47 g/L

FOOD MATCH
Roast beef fillet or lamb
backstrap; aged cheddar.



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

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