



HANGIN'S SNAKES SHIRAZ VIOGNIER

STORY BEHIND THE WINE

Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers Wally Krieg didn't curse, just as his forebears didn't, but in the heat of vintage was often heard to exclaim "Hangin' Sankes!".

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 and lifted bouquet of violet and raspberry jump out of the glass with hints of musk lolly, pepper and herbal notes adding to the complexity.

Palate: Ripe and juicy berries flow onto the medium-bodied palate with soft and velvety tannins adding structure and texture to the wine while sweet and briary spice balances the juicy fruit through the finish.

Cellaring: 2019 – 2026



VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHICAL INDICATION
Barossa Valley

GRAPE COMPOSITION
96% Shiraz fermented on 4% Viognier skins

OAK TREATMENT
Matured in seasoned American and French oak

TIME IN OAK
Ten months

VINE AGE
Ten – 20-year-old vines

SUB REGIONAL SOURCE
Bethany, Greenock and Lyndoch

YIELD PER ACRE
3-3.5 tonnes per acre

TRELLISING
Rod and spur or double trellis / permanent arm and foliage wires

SOIL TYPE
Mostly deep red clay over limestone

HARVEST DETAILS
10 to 15 March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.54
TA: 5.95 g/L
Residual Sugar: 2.4 g/L
VA: 0.40 g/L

WINE MATCH
Barbecued meat; roast pork or lamb; pizza.

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

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