



HIGH ROAD EDEN VALLEY CHARDONNAY

STORY BEHIND THE WINE

Chardonnay is one of the most highly prized white varieties in the world. In a diverse region like the Barossa, we have chosen to take the High Road to Eden Valley, Barossa's high country and premium cool-climate district, to capture the very best of flavour and texture that Chardonnay has to offer.

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 an unhurried veraison. The 30 - 40mm summer rains of 4 - 6 February were followed by windy conditions and four consecutive 37°C days. This helped dry out canopies and prevent 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). This was 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 later harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is exactly 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 strong 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: Mid straw with brilliant, pale gold hues.

AROMA: An inviting and creamy aroma with honeydew, grapefruit and cucumber combining with a touch of marzipan to add to the complexity.

PALATE: Zingy tropical fruits flow onto the palate morphing into peach and citrus flavours in the mouth. Hints of nutty and creamy barrel ferment characters and the zesty finish is balanced with lovely texture, some minerality and great acidity.

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



VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Eden Valley

GRAPE COMPOSITION
100% Chardonnay

OAK TREATMENT / WINEMAKING
Barrel fermented in 33% new French oak, 32% 1 & 2 year old French oak, 35% Unwooded.

30% Whole bunch pressed.
20% Wild Ferment.
30% Malolactic ferment.

TIME IN OAK
Six months

VINE AGE
15 - 37 year old vines

YIELD PER ACRE
2 tonnes per acre

TRELLISING
Double vertical wire, permanent cordon, spur pruned.

SOIL TYPE
Grey, sandy loam, mostly decomposed granite and ironstone.

HARVEST DETAILS
30th March/14th April 2017

TECHNICAL ANALYSIS
Alcohol: 13%
pH: 3.36
TA: 6.12 g/L
Residual Sugar: 2.9 g/L
VA: 0.24 g/L

FOOD MATCH
Sashimi; smoked salmon; Caesar salad.