



LONG MILE SHIRAZ

STORY BEHIND THE WINE

Settled in 1842, Langmeil was the name given to one of the earliest German villages in the Barossa Valley. This name translates to the 'Long Mile' which signified the distance from the historic winery site to the Langmeil village church and coincidentally reflects the commitment required to the pursuit of great 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 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: Medium to deep crimson with purple hues.

AROMA: A lifted aroma of Satsuma plum and mulberry fruits, mingle with floral and herbal notes and hints of licorice all-sorts and white pepper.

PALATE: Bright, juicy fruit flows over the tongue giving a lovely full palate yet medium body. Lightly peppered and briary spice add to the complexity, with hints of licorice and plenty of silky tannins flowing onto the fruitful and slightly spicy finish.

CELLARING: 2018-2025+

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



VINTAGE

2017

COUNTRY OF ORIGIN

Australia

GEOGRAPHIC INDICATOR

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Seasoned French & American oak

TIME IN OAK

Ten months in seasoned oak barrels

VINE AGE

12 - 35 year old vines

SUB REGIONAL SOURCE

Lyndoch, Light Pass and Greenock

YIELD PER ACRE

3-3.5 Tonnes per Acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Mostly red clay over lime and iron stone

HARVEST DETAILS

15th March to 3rd April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.5

TA: 6.2 g/L

Residual Sugar: 2.5 g/L

VA: 0.45 g/L

FOOD MATCH

Grazing platters of cheeses, pâtés, cured meats, dried fruits and condiments; lamb and pasta soup; vegetable frittata;