

ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

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 to deep crimson with purple hues.

Aroma: A rich bouquet of red and blue fruits, herbs and cedar, entwine with hints of sage, roasty and savoury notes.

Palate: Rich and juicy raspberry and Satsuma plum fill the mouth, with allspice sweetness adding to the mouthfeel. The fruit is well balanced with hints of briary spice and textural, fine-grained tannins on the lengthy finish.

Cellaring: 2019 – 2034

VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHICAL INDICATION
Barossa

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
40% new and 60% seasoned French oak hogsheads

TIME IN OAK
23 months

VINE AGE
Average age 85+ yrs

SUB REGIONAL SOURCE
83% Barossa Valley and 17% Eden Valley

YIELD PER ACRE
1–2 tonnes per acre

TRELLISING
Mostly single wire permanent arm and rod and spur

SOIL TYPE
Barossa Valley - red clay over limestone and ironstone
Eden Valley - decomposed granite and sandy loam

HARVEST DETAILS
9 March – 5 May

TECHNICAL ANALYSIS
Alcohol: 15%
pH: 3.44
TA: 6.65g/L
Residual Sugar: 2.5g/L
VA: 0.58g/L

FOOD MATCH
Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; matured cheese platter.

