



Langmeil  
BAROSSA

## PRIME CUT SHIRAZ

### STORY BEHIND THE WINE

The Lindner family has a proud history of Barossa food comprising four generations of butchers who earned a well-deserved name for always supplying the Prime Cut. Future generations chose to pursue grape growing and winemaking instead, but remain inspired by the same philosophy which proved so successful for their ancestors.

### 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:** Rich ripe plum and raspberry on the nose leads to a violet and blueberry lift with hints of pepper and savoury notes adding to the complexity.

**Palate:** Ripe and juicy berries flow across the medium to full-bodied palate with youthfully tannins adding structure and balance to the sweet fruit. Hints of briary spice and pepper flow with the juicy fruit through the finish.

**Cellaring:** 2018 – 2028



### VINTAGE

2017

### COUNTRY OF ORIGIN

Australia

### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

Matured in seasoned American and French oak

### TIME IN OAK

Nineteen months

### VINE AGE

10 – 81 year old vines

### SUB REGIONAL SOURCE

Light Pass, Greenock, Tanunda and Lyndoch

### YIELD PER ACRE

2.3-3 Tonnes per Acre

### TRELLISING

Rod and spur or double trellis / permanent arm.

### SOIL TYPE

Deep red clay over limestone, deep sand over red clay.

### HARVEST DETAILS

19 February to 2 March

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.44

TA: 6.0 g/L

Residual Sugar: 0.41 g/L

VA: 0.38 g/L

### FOOD MATCH

Grilled beef steak or lamb; hearty beef stew; Mexican chilli dishes.

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

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