



## SPRING FEVER CHARDONNAY

### STORY BEHIND THE WINE

Life is for living and the season that epitomises this is spring! Awakening from a winter slumber, the first days of spring bring budburst and a renewed enthusiasm for fun and frivolity. Our Spring Fever brings out the best in everyone and is worthy of celebration with good friends and 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:** Light to medium straw.

**Aroma:** Fresh and inviting bouquet of preserved peaches and tropical fruit mingle with hints of cucumber and yeasty creaminess.

**Palate:** A fresh and lively palate with peach and citrus dominating the fruit with hints of tropical fruits, citrus zest, cucumber and a touch of minerality on the finish

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



**VINTAGE**  
2017

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
Eden Valley

**GRAPE COMPOSITION**  
Chardonnay

**OAK TREATMENT**  
Unwooded

**VINE AGE**  
15-35 year old vines

**YIELD PER ACRE**  
3 tonnes per acre

**TRELLISING**  
Double vertical wire

**SOIL TYPE**  
Grey sandy loam / red clay over limestone

**HARVEST DETAILS**  
12<sup>th</sup> of April

**TECHNICAL ANALYSIS**  
Alcohol: 12%  
pH: 3.43  
TA: 6.3g/L  
Residual Sugar: 4.3g/L  
VA: 0.2g/L

**FOOD MATCH**  
Creamy pasta dishes and soups; Shellfish dishes; Baked poultry; Risottos.