



THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The Three Gardens is a contemporary blend of Viognier, Marsanne and Roussanne – varieties which, while new to the Barossa, show great promise. The best characteristics of each variety have been combined to create a truly harmonious 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: Mid straw with pale gold and green hues.

Aroma: Lifted, fresh citrus with fruit hint of peach and apricot mingle with lightly honeyed notes.

Palate: Citrus and peach come together nicely for this medium-bodied food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through to the finish.

True to the Region • True to the Community • True to Ourselves



VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa

GRAPE COMPOSITION
Viognier 59% / Marsanne 31% /
Roussanne 10%

OAK TREATMENT
Un-oaked

VINE AGE
10-15 year old vines

YIELD PER ACRE
3-4 tonnes per acre

SUB REGIONAL SOURCE
Lyndoch / Greenock / Eden
Valley

TRELLISING
Mostly single wire, permanent
arm with catch wire

SOIL TYPE
Black clay / red clay over
limestone and ironstone

HARVEST DETAILS
3rd of March to 27th of March

TECHNICAL ANALYSIS
Alcohol: 13%
pH: 3.36
TA: 5.71g/L
Residual Sugar: 2.8g/L
VA: 0.25g/L

FOOD MATCH
Seafood dishes particularly
shellfish; spicy Asian; soft
cheeses; creamy pastas.