

Langmeil
BAROSSA

VALLEY FLOOR SHIRAZ

STORY BEHIND THE WINE

The Barossa is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the Valley Floor, a highly-prized strip of prime viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

Local knowledge has helped us select and secure prized Shiraz across the breadth and depth of the Barossa while retaining the foundation fruit from the Valley Floor. The combination of hands-on winemaking and vineyard diversity results in pure Barossa Shiraz. This is why the Valley Floor Shiraz has received the Barossa Trust Mark.

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 was followed by windy conditions and four consecutive 37°C days which helped dry out the canopies and prevented 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 fantastic 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.

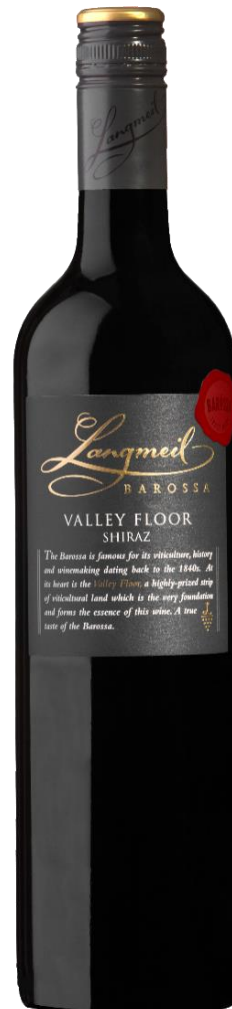
Paul Lindner, Chief Winemaker.

Colour: Medium depth crimson with purple hues.

Aroma: Rich and lifted aromas of Satsuma plum and mulberry mingle with sweet spice, chocolate and savoury notes.

Palate: Rich, sweet and spicy fruit in balance with soft, velvety tannins. A complex, medium-bodied wine showing hints of mocha, choc-mint and vanilla, which flow through to the lengthy, fruity, peppery and spicy finish.

Cellaring: 2019 – 2029



VINTAGE

2017

COUNTRY OF ORIGIN

Australia

GIOGRAPHICAL INDICATION

86% Barossa Valley / 14% Eden Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

10% new American oak, 90% seasoned American and French oak hogsheads

TIME IN OAK

24 months

VINE AGE

9 to > 100+ year-old vines

SUB REGIONAL SOURCE

A selection of parishes from the Barossa Grounds

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Multiple sub-regions, ranging from deep sand, red clays, rich loamy soils, decomposed granite and black clay

HARVEST DETAILS

8th March to 5th May

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.44

TA: 6.28 g/L

Residual Sugar: 2.4 g/L

VA: 0.5 g/L

FOOD MATCH

Stir-fried beef with basil;
American style slow cooked ribs;
Sunday roast; mature cheddar.

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

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