

2018 HALLOWED GROUND SHIRAZ

STORY BEHIND THE WINE

The Barossa is blessed with one of the most diverse and unique landscapes of any fine wine region in the world. It is this Hallowed Ground which is fundamental to the Barossa's premium pedigree and rarefied reputation for grape growing and winemaking of the highest quality.

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.

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

2018 VINTAGE REPORT

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

Colour: *Medium depth crimson with purple hues.*

Aroma: *A rich and inviting bouquet of Satsuma plum, violet and mocca notes with hints of cedar, liquorice and sweet spice.*

Palate: *A mouth-filling and chewy palate with plenty of sweet plummy fruit to balance the fine-grained tannins. Hints of liquorice and blueberry flow through the long, silky, sweet and spicy finish.*

Cellaring: *2020-2035*

Food match: *Lamb shanks, grilled beef steak; kangaroo; strong, hard, mature cheeses.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

33% new and 66% seasoned French oak hogsheads

TIME IN OAK

Twenty-seven months

VINE AGE

49 and 83 year-old vines

SUB REGIONAL SOURCE

Stonewell and Light Pass

YIELD PER ACRE

1-2 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Red clay over limestone and ironstone, sand over red clay.

HARVEST DETAILS

14 March to 22 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 7.6 g/L

Residual Sugar: 2.53 g/L

VA: 0.71 g/L