



KEGELBAHN SHIRAZ

STORY BEHIND THE WINE

A Barossa institution since 1858, the Kegelbahn is where Kegel, the German for skittle, and a bowling game with nine pins instead of ten, is played. Today's players preserve the values of the game which are enjoyment, friendship and skill, all while sharing fine Barossa 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

2018 VINTAGE REPORT

Plentiful winter rains gave the vines a healthy start to the 2018 growing season. A warmer and drier than average spring hurried things along and early estimates indicated above average bunch numbers in most varieties. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. However, dry conditions continued and both berry size (lowering actual yield) and shoot length were somewhat diminished. Several heat spikes in late January and early February (it's not a South Australian summer if you don't have a couple!) interrupted veraison, with the picking of some of our earlier ripening vineyards delayed until the beginning of March (later than expected). Perfect, mild ripening weather followed to the end of April ensuring all Eden Valley parcels achieved full flavour ripeness slightly earlier than forecast.

Despite a later than anticipated start and an earlier than usual finish, the compressed harvest produced wines of deep colour, flavour and balance across the board.

Another ripper Barossa vintage!

Paul Lindner, Chief Winemaker

Colour: Medium to deep crimson with purple hues.

Aroma: A lifted aroma of Satsuma plum and mulberry fruits, mingle with floral and herbal notes and hints of licorice all-sorts and white pepper.

Palate: Bright, juicy fruit flows over the tongue giving a lovely full palate yet medium body. Lightly peppered and briary spice add to the complexity, with hints of licorice and plenty of silky tannins flowing onto the fruity and spicy finish.

Cellaring: 2019-2026+



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

93% Shiraz, 5% Grenache, 2% Mataro

OAK TREATMENT

Seasoned American and French oak barrels

TIME IN OAK

15 months

VINE AGE

12 – 35-year-old vines

SUB REGIONAL SOURCE

Angaston, Gomersal, Greenock, Seppeltsfield, Stone Well and Tanunda

YIELD PER ACRE

3-3.5 Tonnes per Acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Mostly red clay over lime and iron stone

HARVEST DETAILS

1st March to 17th April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 6.34 g/L

Residual Sugar: 2.4 g/L

VA: 0.45 g/L

FOOD MATCH

Grazing platters of cheeses, pâtés, cured meats, dried fruits and condiments; lamb and pasta soup; vegetable frittata;