

2018 KERNEL CABERNET SAUVIGNON

STORY BEHIND THE WINE

*Commissioned by George Fife Angas in 1836, German geologist and mineralogist, Johann Menge, made extensive inspections of the hills country of New Silesia, now better known as the Barossa. Having surveyed the region, he wrote a prophetic letter to his employer reporting that "your land is and will prove the **kernel** of this province."*

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

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 to deep crimson with purple hues.*

Aroma: *A rich and lifted aroma of Satsuma plum, mulberry and florals mingle with sweet spice, chocolate and savoury notes.*

Palate: *Rich, plummy fruit and sweet spice balances with soft, velvety tannins. A complex, medium to full bodied wine showing hints of mocha, bramble and vanilla which flow through to the lengthy, fruitful, peppery and spicy finish.*

Cellaring: *2020-2030*

Food match: *BBQ spare ribs; veal chops; hearty beef and potato casserole; hard cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

28% new and 72% seasoned French oak hogsheads

TIME IN OAK

Twenty four months

VINE AGE

22 to 59 year-old vines

SUB REGIONAL SOURCE

Tanunda, Eden Valley and Light Pass

YIELD PER ACRE

2 to 3 tonnes per acre

TRELLISING

Single permanent cordon

SOIL TYPE

Grey sandy loam over clay

HARVEST DETAILS

24 March to 19 April

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.4

TA: 7.3 g/L

Residual Sugar: 2.6 g/L

VA: 0.73 g/L