

## 2018 ORPHAN BANK SHIRAZ

### STORY BEHIND THE WINE

*Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.*

### 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 depth crimson.*

**Aroma:** *A rich bouquet of red and blue fruits, herbs and cedar, entwined with hints of sage, roasted and savoury notes.*

**Palate:** *Rich and juicy raspberry and Satsuma plum fill the mouth, with allspice sweetness adding to the mouthfeel. The fruit is well balanced with hints of briary spice and textural, fine-grained tannins on the lengthy finish.*

**Cellaring:** *2020-2035*

**Food match:** *Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; matured cheese platter.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa*

### GRAPE COMPOSITION

*100% Shiraz*

### OAK TREATMENT

*47% new and 53% seasoned French oak hogsheads*

### TIME IN OAK

*Twenty five months*

### VINE AGE

*Average age 80+ years*

### SUB REGIONAL SOURCE

*87% Barossa Valley and 13% Eden Valley*

### YIELD PER ACRE

*1-2 tonnes per acre*

### TRELLISING

*Mostly single wire permanent arm and rod and spur*

### SOIL TYPE

*Barossa Valley - red clay over limestone and ironstone  
Eden Valley - decomposed granite and sandy loam*

### HARVEST DETAILS

*14 March to 10 April*

### TECHNICAL ANALYSIS

*Alcohol: 15%  
pH: 3.39  
TA: 6.9g/L  
Residual Sugar: 2.5g/L  
VA: 0.59g/L*