



PRIME CUT SHIRAZ

STORY BEHIND THE WINE

The Lindner family has a proud Barossa food history comprising four generations of butchers with a well-deserved reputation for always supplying the Prime Cut. Their descendants chose grape growing and winemaking instead, but remain inspired by the same philosophy as their ancestors.

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: Rich ripe plum and raspberry on the nose leads to a violet and blueberry lift with hints of pepper and savoury notes adding to the complexity.

Palate: Ripe and juicy berries flow across the medium to full-bodied palate with youthful tannins adding structure and balance to the sweet fruit. Hints of briary spice and pepper flow with the juicy fruit through to the finish.

Cellaring: 2019 – 2029



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Matured in seasoned American and French oak

TIME IN OAK

Ten months

VINE AGE

10–20-year-old vines

SUB REGIONAL SOURCE

Stonewell, Penrice and Lyndoch

YIELD PER ACRE

2.5-3 Tonnes per Acre

TRELLISING

Rod and spur or double trellis / permanent arm.

SOIL TYPE

Deep red clay over limestone, deep sand over red clay.

HARVEST DETAILS

27 February to 22 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 6.5 g/L

Residual Sugar: 2.42 g/L

VA: 0.43 g/L

FOOD MATCH

Grilled beef steak or lamb; hearty beef stew; Mexican chilli dishes.

True to the Region • True to the Community • True to Ourselves

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