

2018 PURE EDEN SHIRAZ

STORY BEHIND THE WINE

Pure Eden is a single site wine, made from an Eden Valley vineyard planted by Charles Angas in the 1890s. Later owned by the Shiltons 1911 -1926; Meakins 1926-1929; Roeslers 1929-1961; Andretzkes 1961-2011 and now the Lindner family. This wine is a reward for these guardians' efforts for more than one hundred years.

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: An alluring bouquet of red and blue fruits leap from the glass with savoury herbs and hints of black olive, cedar, earthiness and white pepper.

Palate: A medium to full-bodied wine with juicy Satsuma plum and raspberry fruits with plenty of velvety tannins adding structure and texture to the wine. Sweet and briary spices balance the juicy fruit with a subtle cedar note carrying through to the finish.

Cellaring: 2020-2035

Food match: Beef cheeks; Osso Buco; Fillet Mignon.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Eden Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

47% new French oak and
53% seasoned French oak

TIME IN OAK

Twenty four months

VINE AGE

Planted in 1890s and 1900s

SUB REGIONAL SOURCE

Flaxman Valley

YIELD PER ACRE

2.3 tonnes per acre

TRELLISING

Rod and spur

SOIL TYPE

Grey sandy loam
(decomposed granite)
over sandstone, ironstone
and granite

HARVEST DETAILS

4 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.37

TA: 6.9 g/L

Residual Sugar: 2.5 g/L

VA: 0.66 g/L