



SPRING FEVER CHARDONNAY

STORY BEHIND THE WINE

Life is for living and the season that epitomises this is spring! Awakening from a winter slumber, the first days of spring bring budburst and a renewed enthusiasm for fun and frivolity. Our Spring Fever brings out the best in everyone and is worthy of celebration with good friends and great food!

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: Light to medium straw.

Aroma: A lifted and inviting bouquet where hints of peach and tropical fruit mingle with fresh cucumber, a touch of marzipan and yeasty creaminess.

Palate: A fresh and fruity palate bursting with peach and citrus notes. Hints of tropical fruits, citrus zest, cucumber and a touch of minerality on the finish.



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

Chardonnay

OAK TREATMENT

Unwooded

VINE AGE

15 to 20-year-old vines

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Red clay over limestone/sandy loam

HARVEST DATE

7 February

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.30

TA: 6.47g/L

Residual sugar: 3.8g/L

VA: 0.14g/L

FOOD MATCH

Creamy pasta dishes and soups; shellfish dishes; baked poultry; risottos.

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

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