

2018 FIFTH WAVE GRENACHE

STORY BEHIND THE WINE

The Fifth Wave is Langmeil's most treasured Old Vine Garden Grenache and is dedicated to the fifth generation of the Lindner family. Planted in the middle of last century, The Fifth Wave is our 'call to arms' to preserve, promote and protect the best of the Barossa.

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: *Light to medium depth crimson with purple hues.*

Aroma: *Dark cherry, raspberry and brambly spice mingle with hints of cedar wood with savoury tones adding to the complexity.*

Palate: *Juicy red berries and dark cherries flow through the palate, melting into lovely sweet, pepper and briary spices. The finish lingers on a fruity and spicy note with typical chalky yet fine-grained tannins.*

Cellaring: *2021-2031*

Food match: *Slow cooked lamb shanks; crispy skin salmon; roast pork or duck; dark chocolate.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Grenache

OAK TREATMENT

11% new French oak, 89% seasoned American oak.

TIME IN OAK

Seventeen months

VINE AGE

Barossa old vines 47-69-years-old

SUB REGIONAL SOURCE

Lyndoch/ Light Pass

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

'T' trellis / Bushvine

SOIL TYPE

Deep, coarse sand over red clay and ironstone

HARVEST DETAILS

28 March / 11 April

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.37

TA: 5.9g/L

Residual Sugar: 2.53 g/L

VA: 0.37g/L