

2018 THE FREEDOM 1843 SHIRAZ

STORY BEHIND THE WINE

Langmeil is home to The Freedom Shiraz, believed to be planted in 1843 by vigneron Christian Auricht. Escaping war and persecution in Prussia, Auricht travelled to his new homeland, finding freedom in the Barossa Valley. The original plantings still survive and are some of the oldest and rarest vines in the world.

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: Deep crimson.

Aroma: An intense aroma of ripe Satsuma plum, mocha, vanilla and savoury notes combine with hints of cedar and sweet spices.

Palate: Rich, sweet fruit is balanced wonderfully with briary and sweet spices and lovely, silky tannins. A full-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, brambly fruit finish.

Cellaring: 2020-2035

Food match: Kangaroo steak with plum sauce; lamb shanks; grilled or roast beef; hard matured cheese.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

50% new and 50% seasoned French oak hogsheads and barriques

TIME IN OAK

Twenty five months

VINE AGE

175 year-old vines

SUB REGIONAL SOURCE

Langmeil Winery Tanunda

YIELD PER ACRE

2 tonnes per acre

TRELLISING

Single wire rod and spur with catch wire

SOIL TYPE

Dark, rich loam to red clay over ironstone and limestone

HARVEST DETAILS

16 and 23 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.4

TA: 6.7 g/L

Residual Sugar: 2.5 g/L

VA: 0.58 g/L