



## THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

### STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The Three Gardens is a contemporary blend of Viognier, Marsanne, Roussanne and Clairette – varieties which, while new to the Barossa, show great promise. The best characteristics of each variety have been combined to create a truly harmonious wine.

### 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:** Mid straw with pale gold hues.

**Aroma:** A lifted perfume of citrus, fresh peaches and apricot mingle with lightly honeyed notes.

**Palate:** Citrus and peach come together nicely for this medium-bodied food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through to the finish.



### VINTAGE

2018

### COUNTRY OF ORIGIN

Australia

### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

Viognier 47% / Marsanne 29% /  
Roussanne 12% / Clairette 12%

### OAK TREATMENT

33% seasoned French oak

### TIME IN OAK

Seven months

### VINE AGE

10-15-year-old vines

### YIELD PER ACRE

2.5 tonnes per acre

### SUB REGIONAL SOURCE

Lyndoch / Greenock / Eden  
Valley

### TRELLISING

Mostly single wire, permanent  
arm with catch wire

### SOIL TYPE

Black clay / red clay over  
limestone and ironstone

### HARVEST DATE

15 February, 9 and 27 March

### TECHNICAL ANALYSIS

Alcohol: 13.5%  
pH: 3.34  
TA: 5.8g/L  
Residual Sugar: 2.87g/L  
VA: 0.32g/L

### FOOD MATCH

Seafood and shellfish; spicy  
Asian dishes; soft cheeses; pasta  
in creamy sauces.