

2019 BLACK BEAUTY MALBEC

STORY BEHIND THE WINE

Malbec is a historic variety originally native to south-west France, whose centre of gravity moved to the southern hemisphere in the late twentieth century. It is renowned for its age worthy, deeply coloured and intensely flavoured wines with black fruits and violet. Here in the Barossa it makes a real *Black Beauty* of a 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

2019 VINTAGE REPORT

2019 was the smallest vintage in twenty years due to a drier than average growing season with spring frosts. What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Colour: Medium to deep crimson with purple hues.

Aroma: An elegant aroma of blue fruits and rhubarb mingle with violets and spice.

Palate: Juicy blue fruits, herbal and brambly spice come together in this medium-bodied wine with fine, savoury tannins adding to the mouthfeel. The fresh and bright fruit flows through with a slight savoury and spicy finish.

Cellaring: 2020-2027

Food match: Beef tenderloin; cassoulet; turkey; roast pork.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

90% Malbec / 7% Durif / 3% Cabernet Sauvignon

OAK TREATMENT

Seasoned French and American oak

TIME IN OAK

Seventeen months

VINE AGE

7-10 year-old vines

SUB REGIONAL SOURCE

Light Pass, Gomersal, Nuriootpa and Dorrien

YIELD PER ACRE

2.5 to 3 tonnes per acre

TRELLISING

Single wire, spur pruned with catch wire

SOIL TYPE

Deep sand over red and yellow clay

HARVEST DETAILS

19 March to 27 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 6.3 g/L

Residual Sugar: 2.3 g/L

VA: 0.58 g/L