

## 2019 BLACKSMITH CABERNET SAUVIGNON

### STORY BEHIND THE WINE

In 1842 a 32-year-old **Blacksmith**, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains to this day and is a feature of the winery's heritage setting.

### 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:** A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

**Palate:** Bright and rich berry fruits coat the palate and combine with brambly spice, hints of black olive and liquorice. Full-bodied with velvety, fine-grained tannins adding to the structure which flows through the long, fruity and spicy finish.

**Cellaring:** 2021-2031

**Food match:** Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

100% Cabernet Sauvignon

### OAK TREATMENT

20% new French oak and 80% seasoned French oak

### TIME IN OAK

Twenty-four months

### VINE AGE

15 to 59 year-old vines

### SUB REGIONAL SOURCE

89% Barossa Valley and 11% Eden Valley

### YIELD PER ACRE

1.5 to 3 tonnes per acre

### TRELLISING

Mostly single and double permanent arm

### SOIL TYPE

Biscay (black cracking clay) to red clay over limestone

### HARVEST DETAILS

22 February to 10 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.44

TA: 6.8 g/L

Residual Sugar: 2.4 g/L

VA: 0.72 g/L