

2019 DELLA MINA SANGIOVESE BARBERA

STORY BEHIND THE WINE

While the Barossa is renowned for its German heritage there is an important Italian influence too. When the **Della Mina** family emigrated to South Australia from Italy in the 1930s, they were joined in marriage to the Lindner family, an enduring bond was forged based on a mutual love of family, farming, food and 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 pink hues.

Aroma: Lifted red fruits and dried rose petals entwined with savoury notes and a hint of white pepper.

Palate: Juicy cherry and raspberry fruits flow across the palate of this medium-bodied wine, balanced with fine tannins which flow through to a dry, spicy and fruity finish.

Cellaring: 2021-2027

Food match: Antipasto; pizza and tomato-based pasta dishes.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

72% Sangiovese and 28% Barbera, co-fermented.

OAK TREATMENT

Seasoned French oak

TIME IN OAK

Twenty-two months

VINE AGE

10 year old Sangiovese and 8 year old Barbera vines

SUB REGIONAL SOURCE

Stockwell and Lyndoch

YIELD PER ACRE

Sangiovese 3 tonnes and Barbera 0.5 tonnes per acre

TRELLISING

Single wire, permanent arm

SOIL TYPE

Deep red clay

HARVEST DETAILS

12 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.34

TA: 6.1 g/L

Residual Sugar: 2.54 g/L

VA: 0.46 g/L