

2019 HANGIN' SNAKES SHIRAZ

STORY BEHIND THE WINE

Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers, the late Wally Krieg didn't curse, just as his forebears didn't, but in the heat of the vintage was often heard to mutter "Hangin' Snakes!".

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: *Rich and lifted aromas of Satsuma plum, mulberry and florals mingle with sweet spice, chocolate and savoury notes.*

Palate: *Rich, plummy fruit and sweet spice balanced by soft, velvety tannins. A complex, medium to full bodied wine showing hints of mocha, bramble and vanilla which flow through the lengthy, fruity, peppery and spicy finish.*

Cellaring: *2020-2028*

Food match: *Thai lamb or beef salad; roast lamb; lamb yiros; platter of mature hard cheeses and dried fruits*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

98% Shiraz / 2% Viognier

OAK TREATMENT

Matured in seasoned American and French oak

TIME IN OAK

Ten months

VINE AGE

10 to 20-year-old vines

SUB REGIONAL SOURCE

Dorrien, Bethany, Krondorf and Stonewell

YIELD PER ACRE

3 to 3.5 tonnes per acre

TRELLISING

Single wire permanent arm and double vertical wire rod

SOIL TYPE

Mostly deep red clay over limestone and sand over red clay

HARVEST DETAILS

25 February to 13 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.5

TA: 5.8 g/L

Residual Sugar: 2.48 g/L

VA: 0.52 g/L