



HIGH ROAD EDEN VALLEY CHARDONNAY

STORY BEHIND THE WINE

Chardonnay is one of the most highly prized white varieties in the world. In a diverse region like the Barossa, we have chosen to take the High Road to Eden Valley, Barossa's high country and premium cool-climate district, to capture the very best of flavour and texture that Chardonnay has to offer.

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 harvest since 2000 and was indeed a vintage of highs and lows. Fortunately, the quality was exceptional with intense colours, flavours and tannins in the reds; however, yields were meagre due to several climate-related reasons.

A drier than average winter and spring limited vine growth from the outset, and in a dry year, there is a higher risk of frost. The Barossa and Eden Valleys were hit by frost on 29 September which burnt young shoots, resulting in an even smaller, second-growth crop. The Eden Valley was frosted again on 8 November which disrupted flowering. As if that wasn't enough, hail fell on some vineyards on 22 November.

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.

For the first time in 20 years, we took Easter off with the final press load on Good Friday. The kids loved having their Dad home to share his Easter eggs!

Overall, I am thrilled with the 2019 wines. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Paul Lindner, Chief Winemaker

Colour: Mid straw with brilliant, pale gold hues.

Aroma: An inviting and creamy aroma with honeydew, grapefruit and cucumber combined with a touch of marzipan adding to the complexity.

Palate: Fresh melon flows onto the palate blending into peach and citrus in the mouth. Hints of nutty and creamy barrel ferment characters and a zesty finish is balanced with lovely texture, some minerality and acidity.



VINTAGE

2019

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Eden Valley

GRAPE COMPOSITION

100% Chardonnay

OAK TREATMENT

Barrel fermented in 25% new French oak, 25% second fill French oak, 50% unwooded.

TIME IN OAK

Eight months

VINE AGE

Planted 1979/1980/2002

YIELD PER ACRE

0.5 tonnes per acre

TRELLISING

Double vertical wire, permanent cordon, spur pruned.

SOIL TYPE

Grey, sandy loam, mostly decomposed granite and ironstone.

HARVEST DATE

6-7 March and 13-21 April

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.3

TA: 6.61 g/L

Residual Sugar: 3.7 g/L

VA: 0.22 g/L

FOOD MATCH

Sashimi; smoked salmon; Caesar salad.

True to the Region · True to the Community · True to Ourselves

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