

2019 JACKAMAN'S CABERNET SAUVIGNON

STORY BEHIND THE WINE

Jackaman's vineyard is home to Langmeil's finest and rarest Cabernet Sauvignon, planted in the 1960s during the Cabernet revolution in the Barossa. This vineyard was lovingly tended by the colourful Barossan Arthur **Jackaman**, a World War II paratrooper, boxer and butcher who in retirement passed his small plot into Langmeil's care.

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: Deep crimson with purple hues.

Aroma: Lifted blackcurrant and blueberry aromas entwine with biscuity French oak, hints of liquorice and savoury, black olive notes.

Palate: Bright, juicy and rich blue fruits flow onto the palate which is medium to full-bodied. Briary spice, black olive and cedary hints add to the mix with a touch of new oak sweetness and silky tannins to add complexity to the fruity and velvety finish.

Cellaring: 2021-2036

Food match: Char-grilled rib-eye; roast duck; venison.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

38% new and 62% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

Planted in 1959, 1964 and 1971

SUBREGIONAL SOURCE

Lyndoch, Stonewell and Light Pass

YIELD PER ACRE

0.5 to 1.5 tonnes per acre

TRELLISING

Single wire permanent arm

SOIL TYPE

Grey sandy loam over clay

HARVEST DETAILS

12 March to 28 March

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.44

TA: 6.9 g/L

Residual Sugar: 2.7 g/L

VA: 0.78 g/L