

2019 KERNEL CABERNET SAUVIGNON

STORY BEHIND THE WINE

*Commissioned by George Fife Angas in 1836, German geologist, Johann Menge, made extensive inspections of New Silesia, now better known as the Barossa. Having surveyed the region, he wrote a prophetic letter to his employer reporting that "your land is and will prove the **kernel** of this province."*

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 bright and lifted aroma of blackcurrant, violets and liquorice mingle with black olive, chocolate and savoury notes.*

Palate: *Juicy blue fruits coat the palate balanced with soft, velvety tannins. A complex, medium to full-bodied wine showing hints of brambly spice and vanilla which flow through to the lengthy, fruit, peppery and spicy finish.*

Cellaring: *2021-2036*

Food match: *BBQ spare ribs; veal chops; hearty beef and potato casserole; hard cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

48% new and 52% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

22-60-year-old vines

SUB REGIONAL SOURCE

Tanunda, Eden Valley and Light Pass

YIELD PER ACRE

1-1.5 tonnes per acre

TRELLISING

Single permanent cordon

SOIL TYPE

Grey sandy loam over clay, black Biscay clay

HARVEST DETAILS

20 March to 28 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 6.7 g/L

Residual Sugar: 2.6 g/L

VA: 0.69 g/L