

2019 LEGENDARY CABERNET SHIRAZ

STORY BEHIND THE WINE

The Barossa has garnered a **Legendary** reputation for the exceptional quality of its red wines from some of the world's oldest vineyards. They were planted in the 1840s and are still cultivated by descendants of the original settlers.

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: Lifted blue fruits on the nose with hints of raspberry and Satsuma plum joining the mix. Hints of mint and liquorice add to the complexity with cedary oak and savoury notes..

Palate: Rich and juicy fruit flows through the palate which is medium to full-bodied. The Cabernet Sauvignon shines through with its blackcurrant, blueberries and brambly spice, while the Shiraz fills the palate and softens the tannins on the finish.

Cellaring: 2021-2031

Food match: Medium-rare Bolar roast with mushrooms; grilled 'T' bone steak medium-rare;.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

67% Cabernet Sauvignon and 33% Shiraz

OAK TREATMENT

13% new French oak, 5% new American oak and 82% seasoned oak

TIME IN OAK

Twenty-four months

VINE AGE

15 to 80 year-old vines

SUB REGIONAL SOURCE

Multiple sub-regions within the Barossa and Eden Valley

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Single permanent arm and double vertical wire with rod and spur

SOIL TYPE

From red clay over limestone and ironstone to deep sand

HARVEST DETAILS

20 February to 10 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 6.4 g/L

Residual Sugar: 2.5 g/L

VA: 0.61 g/L