



2019 OFFSPRING CABERNET SAUVIGNON

STORY BEHIND THE WINE

*Cabernet Sauvignon is the **Offspring** of two similar sounding grapes following a chance crossing in the seventeenth century. Growers suspected this due to the shared characteristics with both Franc and Blanc. It's also pretty fly (for a red wine).*

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 depth crimson with purple hues.*

Aroma: *Bright, juicy blueberry and blackcurrant leap out of the glass with cassis, brambly spice and a hint of chocolate.*

Palate: *The juicy blue fruits flow through the medium-bodied palate and mingle with brambly and sweet spices. Fine-grained tannins give the juicy fruit balance and a long and fruity finish.*

Cellaring: *2020-2028*

Food match: *Lamb chops; rack of lamb; prime rib steak; barbecued meats; hearty tomato pasta; pizza diavola.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

Seasoned French oak

TIME IN OAK

Twenty-one months

VINE AGE

10 to 15-year-old vines

SUB REGIONAL SOURCE

Dorrien and Bethany

YIELD PER ACRE

3 to 3.5 tonnes per acre

TRELLISING

Mostly single wire, permanent arm.

SOIL TYPE

Black Biscay clay in Bethany and deep red clay in Dorrien

HARVEST DETAILS

15 March to 9 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.46

TA: 6.4 g/L

Residual Sugar: 2.3 g/L

VA: 0.52 g/L