

2019 THREE GARDENS GRENACHE SHIRAZ MATARO

STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The *Three Gardens* is a contemporary blend of Grenache, Shiraz and Mataro, varieties which have been grown in the Barossa since the 1840s. The best characteristics of each variety have been combined to create a truly harmonious 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: Ripe red fruits and black cherry on the nose with mocha, subtle savoury and herbal notes adding complexity.

Palate: The bright and juicy fruits coat the palate and are balanced by pepper and sweet spices. Medium-bodied in structure with great complexity and lovely silky tannins which flow through the fruity, peppery and spicy finish.

Cellaring: 2020-2029

Food match: Beef rendang; rich tomato pasta dishes; lamb dishes and spicy casseroles.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

36% Grenache, 30% Shiraz, 30% Mataro, 2% Carignan and 2% Counoise.

OAK TREATMENT

Matured in seasoned oak

TIME IN OAK

Twelve months

VINE AGE

10–48 year-old vines

SUBREGIONAL SOURCE

Lyndoch, Seppeltsfield and Nuriootpa

YIELD PER ACRE

2 to 3 tonnes per acre

TRELLISING

Single wire spur pruned and rod and spur

SOIL TYPE

Mostly red clay and coarse Lyndoch sand

HARVEST DETAILS

8 March to 5 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.46

TA: 6 g/L

Residual Sugar: 2.4 g/L

VA: 0.44 g/L