



THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The Three Gardens is a contemporary blend of Viognier, Marsanne and Roussanne – varieties which, while new to the Barossa, show great promise. 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 harvest since 2000 and was indeed a vintage of highs and lows. Fortunately, the quality was exceptional with intense colours, flavours and tannins in the reds; however, yields were meagre due to several climate-related reasons.

A drier than average winter and spring limited vine growth from the outset, and in a dry year, there is a higher risk of frost. The Barossa and Eden Valleys were hit by frost on 29 September which burnt young shoots, resulting in an even smaller, second-growth crop. The Eden Valley was frosted again on 8 November which disrupted flowering. As if that wasn’t enough, hail fell on some vineyards on 22 November.

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.

For the first time in 20 years, we took Easter off with the final press load on Good Friday. The kids loved having their Dad home to share his Easter eggs!

Overall, I am thrilled with the 2019 wines. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Paul Lindner, Chief Winemaker

Colour: Mid straw with steely hues.

Aroma: A lifted perfume of citrus, fresh peaches and apricot mingle with lightly honeyed notes.

Palate: Citrus and peach come together nicely for this medium bodied food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through to the finish.



VINTAGE

2019

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

Viognier 56% / Marsanne 17% /
Roussanne 15% / Clairette 12%

OAK TREATMENT

44% seasoned French oak and
66% unwooded.

TIME IN OAK

Eight months

VINE AGE

10 to 15-year-old vines

YIELD PER ACRE

2.5 tonnes per acre

SUB REGIONAL SOURCE

Lyndoch, Light Pass and
Bethany

TRELLISING

Mostly single wire, permanent
arm with catch wire

SOIL TYPE

Black clay / red clay over
limestone and ironstone

HARVEST DATE

25 February to 3 March

TECHNICAL ANALYSIS

Alcohol: 14%

pH: 3.27

TA: 5.97 g/L

Residual Sugar: 3.4 g/L

VA: 0.36 g/L

FOOD MATCH

Sashimi; smoked salmon;
Caesar salad.

True to the Region • True to the Community • True to Ourselves

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