

## 2020 BELLA ROUGE CABERNET SAUVIGNON ROSÉ

### STORY BEHIND THE WINE

Many people choose this vibrant style of wine for their drinking pleasure during the warmer summer months. *Bella Rouge*, Italian for “beautiful” and French for “red” respectively, takes its inspiration from these two traditional wine cultures, to make a refreshing rosé wine perfect for al fresco dining with family and friends.

### 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

#### 2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.

**Colour:** Light raspberry red with pale pink hues.

**Aroma:** A pretty perfume of strawberry and raspberry fruit with hints of toffee apple.

**Palate:** Generous with refreshing, sweet and juicy raspberries which mingle with bright, zesty acidity, flowing through to a lingering, crisp red apple finish.

**Food match:** Charcuterie plate, Nicoise salad, tandoori chicken, pizza.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Cabernet Sauvignon

### OAK TREATMENT

No oak treatment

### VINE AGE

10-15 year-old vines

### SUBREGIONAL SOURCE

Lyndoch

### YIELD PER ACRE

3-4 tonnes per acre

### TRELLISING

Single wire, permanent arm with catch wire

### SOIL TYPE

Black Biscay clay

### HARVEST DETAILS

25 February

### TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.2

TA: 6.4 g/L

Residual Sugar: 6.7g/L

VA: 0.22 g/L