

2020 BLACKSMITH CABERNET SAUVIGNON

STORY BEHIND THE WINE

In 1842 a 32-year-old **Blacksmith**, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains to this day and is a feature of the winery's heritage setting.

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.

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: Medium to deep crimson with purple hues.

Aroma: A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

Palate: Bright and rich berry fruits coat the palate and combine with brambly spice, hints of black olive and liquorice. Medium to full-bodied with velvety, fine-grained tannins adding to the structure which flows through the long, fruity and spicy finish.

Cellaring: 2022-2032

Food match: Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

20% new French oak and 80% seasoned French oak

TIME IN OAK

Twenty-six months

VINE AGE

15 to 59 year-old vines

SUB REGIONAL SOURCE

86% Barossa Valley and 14% Eden Valley

YIELD PER ACRE

1 to 2 tonnes per acre

TRELLISING

Mostly single and double permanent arm

SOIL TYPE

Biscay (black cracking clay) to red clay over limestone

HARVEST DETAILS

5 March to 25 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.43

TA: 6.5 g/L

Residual Sugar: 2.44 g/L

VA: 0.56 g/L