



2020 DELLA MINA SANGIOVESE BARBERA

STORY BEHIND THE WINE

While the Barossa is renowned for its German heritage, there is an important Italian influence too. When the **Della Mina** family emigrated to South Australia from Italy in the 1930s, they were joined in marriage to the Lindner family; an enduring bond was forged based on a mutual love of family, farming, food and 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

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 depth crimson with pink hues.

Aroma: Lifted red fruits and dried rose petals entwined with savoury notes and a hint of white pepper.

Palate: Juicy cherry and raspberry fruits flow across the palate of this medium-bodied wine, balanced with fine tannins which flow through to a dry, spicy and fruity finish.

Cellaring: 2022-2029

Food match: Antipasto; pizza and tomato-based pasta dishes.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

70% Sangiovese and 30% Barbera, co-fermented.

OAK TREATMENT

Seasoned French oak

TIME IN OAK

Nineteen months

VINE AGE

Ten-year-old Sangiovese and eight-year-old Barbera vines

SUBREGIONAL SOURCE

Stockwell and Lyndoch

YIELD PER ACRE

Sangiovese 3 tonnes and Barbera 0.5 tonnes per acre

TRELLISING

Single wire, permanent arm

SOIL TYPE

Deep red clay

HARVEST DETAILS

17 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.43

TA: 6.0 g/L

Residual Sugar: 2.5 g/L

VA: 0.36 g/L