

2020 MASSIMO PRIMITIVO MONTEPULCIANO

STORY BEHIND THE WINE

Massimo Baraglia left Italy in 1929, seeking a new life for his family. Ten years later he was reunited with his wife, Maria, and their two children when they settled in the Barossa. They maintained their traditions, growing grapes, making wine, salami and cheese as their descendants do to this day.

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: *Deep crimson with purple hues.*

Aroma: *A perfumed and full aroma of red roses and ripe Satsuma plum combine with hints of black olive and brambly spice.*

Palate: *Juicy blue and red fruits, and brambly spice come together in this medium-bodied wine with fine suede-like tannins adding to the mouthfeel. The fresh and bright fruit flows through with a slight savoury and spicy finish.*

Cellaring: *2021-2031*

Food match: *Roasted game meats; cured meat platter; tomato-based pasta dishes.*

Paul Lindner, Chief Winemaker

ACCOLADES

The Real Review - 92 points 'quite delicious'



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

56% Primitivo and 44% Montepulciano

OAK TREATMENT

Seasoned French and American oak

TIME IN OAK

Ten months

VINE AGE

6-years-old (you've got to start somewhere!)

SUB REGIONAL SOURCE

Vine Vale and Tanunda

YIELD PER ACRE

2-3 tonnes per acre

TRELLISING

Single wire, rod and spur pruned

SOIL TYPE

Loam over red clay and ironstone, deep sand over red clay.

HARVEST DETAILS

14 and 16 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.64

TA: 5.9 g/L

Residual Sugar: 2.4 g/L

VA: 0.53 g/L