

2020 ROUGH DIAMOND GRENACHE

STORY BEHIND THE WINE

*Grenache has long been held in high esteem by Barossa winemakers. Despite being overlooked elsewhere due to a workhorse history, it has hidden depths and great potential. Like a **Rough Diamond**, ordinary at first glance, its real beauty as a jewel is only revealed through cutting and polishing.*

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 to medium depth crimson with purple hues.*

Aroma: *Lifted black cherry, raspberry and rose petal with hints of sweet spice and white pepper.*

Palate: *Sweet, juicy fruit flows over the palate which is light to medium-bodied. The red berries are balanced nicely with brambly, peppery spice and soft tannins which continue through the long and fruity finish.*

Cellaring: *2020-2026*

Food match: *Slow cooked lamb shanks; mushroom pie; pan fried veal chops; roast duck with plum sauce.*

Paul Lindner, Chief Winemaker

ACCOLADES

The Real Review - 92 points. 'A darker and more brooding style of Grenache'.



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

89% Grenache and 11% Counoise

OAK TREATMENT

Old American oak

TIME IN OAK

Eight months

VINE AGE

48 and 5-year-old vines

SUB REGIONAL SOURCE

Bethany and Vine Vale

YIELD PER ACRE

2 tonnes per acre

TRELLISING

Permanent and single arm

SOIL TYPE

Black clay and deep sand

HARVEST DETAILS

14 March and 1 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.55

TA: 5.1 g/L

Residual Sugar: 2.21 g/L

VA: 0.31 g/L