

## 2020 THE FREEDOM 1843 SHIRAZ

### STORY BEHIND THE WINE

Langmeil is home to **The Freedom Shiraz**, believed to be planted in 1843 by vigneron Christian Auricht. Escaping war and persecution in Prussia, Auricht travelled to his new homeland, finding freedom in the Barossa Valley. The original plantings still survive and are some of the oldest and rarest vines in the world.

### 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:** Deep crimson with purple hues.

**Aroma:** An intense aroma of ripe Satsuma plum, herbal and savoury notes combine with hints of cedar and sweet spices.

**Palate:** Rich, sweet fruit is balanced wonderfully with briary and sweet spices and lovely, silky tannins. A full-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, peppery, fruity finish.

**Cellaring:** 2022-2037

**Food match:** Kangaroo steak with plum sauce; lamb shanks; grilled or roast beef; hard matured cheese.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

46% new and 54% seasoned French oak hogsheads and barriques

### TIME IN OAK

Twenty-six months

### VINE AGE

177-year-old vines

### SUBREGIONAL SOURCE

Tanunda

### YIELD PER ACRE

0.47 tonnes per acre

### TRELLISING

Single wire rod and spur with catch wire

### SOIL TYPE

Dark, rich loam to red clay over ironstone and limestone

### HARVEST DETAILS

19 March

### TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.45

TA: 6.4 g/L

Residual Sugar: 2.4 g/L

VA: 0.59 g/L