

2020 THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The **Three Gardens** is a contemporary blend of Viognier, Marsanne and Roussanne - varieties which, while new to the Barossa, show great promise. The best characteristics of each variety have been combined to create a truly harmonious 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: Mid straw with steely hues.

Aroma: A lifted perfume of citrus, fresh peach and apricot mingle with lightly honeyed and creamy notes.

Palate: Citrus and peach come together nicely for this medium bodied food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through the finish.

Food match: Sashimi; smoked salmon; Caesar salad.

Paul Lindner, Chief Winemaker

ACCOLADES

The Real Review - 90 points



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

47% Viognier, 24% Marsanne and 19% Roussanne (10% Clairette)

OAK TREATMENT

19% seasoned French oak and 81% unwooded

TIME IN OAK

Seven months

VINE AGE

10-15-year-old vines

SUB REGIONAL SOURCE

Lyndoch, Light Pass, Eden Valley and Bethany

YIELD PER ACRE

2.5 tonnes per acre

TRELLISING

Mostly single wire, permanent arm with catch wire

SOIL TYPE

Black clay, red clay over limestone and ironstone

HARVEST DETAILS

25 February to 3 March

TECHNICAL ANALYSIS

Alcohol: 13%

pH: 3.27

TA: 5.9 g/L

Residual Sugar: 3.3g/L

VA: 0.23 g/L