

## 2021 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

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

#### 2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalized the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.

**Colour:** Medium depth crimson with pink hues.

**Aroma:** Lifted red fruits and dried rose petals entwine 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:** 2023-2030

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

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

88% Sangiovese and 12% Barbera, co-fermented

### OAK TREATMENT

Seasoned French oak

### TIME IN OAK

Seventeen months

### VINE AGE

11-year-old Sangiovese and 9-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

30 March

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.37

TA: 5.8 g/L

Residual Sugar: 2.4 g/L

VA: 0.32 g/L