

2021 LIVE WIRE RIESLING (MEDIUM DRY)

STORY BEHIND THE WINE

The **Live Wire** represents an energetic evolution of the traditional Riesling style introduced by our migrant ancestors in the 1840s. From the renowned Barossa region it is finely balanced with upfront fruit and a tangy crispness on the finish. Vivacious and perfectly refreshing.

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

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains resuscitated 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 even, slow 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 from every vineyard.

Colour: Brilliant pale straw with green hues.

Aroma: A lifted bouquet of lime and Granny Smith apples with a hint of talc.

Palate: Fresh, juicy Granny Smith apple with a refreshing mouth-watering spritz. Medium-dry in style with the grapes' natural sweetness balancing the zingy acidity for which the Riesling grape is famous and the finish is long, fresh and fruity.

Food match: Freshly shucked oysters; sashimi; stir fried dishes; Asian pork salad; apple tart

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

39 to 57-year-old vines

SUB REGIONAL SOURCE

Lyndoch and Light Pass

YIELD PER ACRE

2 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Black clay and deep sand

HARVEST DETAILS

3-4 February

TECHNICAL ANALYSIS

Alcohol: 9.0%

pH: 3.03

TA: 7.7 g/L

Residual Sugar: 26.5g/L

VA: 0.22 g/L