

## 2021 MASSIMO MONTEPULCIANO PRIMITIVO

### STORY BEHIND THE WINE

**Massimo** Baraglia left Italy in 1929, seeking a new life for his family. Ten years later, he was reunited with his wife, Maria, and their two children when they settled in the Barossa. They maintained their traditions, growing grapes, making wine, salami and cheese as their descendants do to this day.

### 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 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:** Intense purple.

**Aroma:** Perfumed and bursting with red roses and ripe Satsuma plum combined with black olive and brambly spice hints.

**Palate:** Juicy blue and red fruits and brambly spice come together in this medium to full-bodied wine with fine suede-like tannins adding to the mouthfeel. The fresh and bright fruit flows through to the slightly savoury, spicy and youthfully austere finish.

**Cellaring:** 2022-2032

**Food match:** Roasted game meats; cured meat platter; tomato-based pasta dishes.

*Paul Lindner, Chief Winemaker*

### ACCOLADES

*The Real Review - 91 points*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

65% Montepulciano and 35% Primitivo

### OAK TREATMENT

Seasoned French and American oak

### TIME IN OAK

Ten months

### VINE AGE

6-years-old (you've got to start somewhere!)

### SUBREGIONAL SOURCE

Vine Vale and Tanunda

### YIELD PER ACRE

2-3 tonnes per acre

### TRELLISING

Single wire, rod and spur pruned

### SOIL TYPE

Loam over red clay and ironstone, deep sand over red clay.

### HARVEST DETAILS

20 March and 12 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.51

TA: 6.3 g/L

Residual Sugar: 2.7 g/L

VA: 0.62 g/L