

## 2021 ROUGH DIAMOND GRENACHE

### STORY BEHIND THE WINE

*Grenache has long been held in high esteem by Barossa winemakers. Despite being overlooked elsewhere due to a workhorse history, it has hidden depths and great potential. Like a **Rough Diamond**, ordinary at first glance, its real beauty as a jewel is only revealed through cutting and polishing.*

### 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. With even slow ripening, fantastic colour and flavour development, and acid retention, summer was gorgeous and mild. 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:** *Light to medium depth crimson with purple hues.*

**Aroma:** *Lifted black cherry, raspberry and rose petal with hints of sweet spice and white pepper.*

**Palate:** *Sweet, juicy fruit flows over the palate which is light to medium-bodied. The red berries are balanced nicely by brambly, peppery spice and soft tannins which continue through the long and fruity finish.*

**Cellaring:** *2022-2028*

**Food match:** *Slow cooked lamb shanks; mushroom pie; pan fried veal chops; roast duck with plum sauce.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa Valley*

### GRAPE COMPOSITION

*88% Grenache, 6% Cinsault, 3% Carignan, 3% Counoise*

### OAK TREATMENT

*Seasoned American oak*

### TIME IN OAK

*Eight months*

### VINE AGE

*48 and 5-year-old vines*

### SUB REGIONAL SOURCE

*Nuriootpa, Gomersal, Vine Vale and Ebenezer*

### YIELD PER ACRE

*2.5 to 3.5 tonnes per acre*

### TRELLISING

*Permanent and single arm*

### SOIL TYPE

*Sandy loam to deep sand over red clay and red clay over ironstone*

### HARVEST DETAILS

*26 March to 15 April*

### TECHNICAL ANALYSIS

*Alcohol: 14.5%*

*pH: 3.46*

*TA: 5.4 g/L*

*Residual Sugar: 2.91 g/L*

*VA: 0.31 g/L*