

2021 WATTLE BRAE RIESLING

STORY BEHIND THE WINE

The old vines for this single vineyard dry Riesling are planted on a unique Eden Valley property affectionately known as **Wattle Brae** for the native trees that surround it. It is one of Langmeil's cherished estate vineyards dedicated to capturing the best of region and variety.

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: Pale straw with green hues.

Aroma: A delicate, bouquet of lime and tropical fruits, with hints of green apple, citrus blossom and talc.

Palate: Fresh and lively, lime and Granny Smith apples tantalise the taste buds, with a zingy, zesty mouth feel and great balance.

Food match: Smoked trout with lemon, freshly shucked oysters, spicy Asian foods, seafood chowder.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Eden Valley

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

Vines planted in 1969/1970 and 1980

SUB REGIONAL SOURCE

Flaxman Valley

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

Double cordon, spur pruned

SOIL TYPE

Grey sandy loam, mostly decomposed granite

HARVEST DETAILS

17 and 18 Mach

TECHNICAL ANALYSIS

Alcohol: 11.5%

pH: 2.97

TA: 7.3 g/L

Residual Sugar: 5.9 g/L

VA: 0.37 g/L