

## 2022 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

Langmeil Winery respectfully acknowledges the Kaurna, 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

A great start to the year with healthy winter rains followed by a mild spring led to optimism about the up-and-coming harvest. However, as so often with farming, Mother Nature had other plans. On 28 October, a 15-minute hailstorm tore a massive strip of devastation through the Barossa, with crop losses of between 30% to 100%. I had to wear ear muffs in the shed to stop my ears from bleeding; it was that loud.

After the storm, the remainder of the growing and ripening season was mild to cool, enabling plenty of hang time on the vine for great flavour and colour development.

Harvest ran smoothly, starting and finishing later than usual, with our Eden Valley Cabernet Sauvignon picked in early May.

It's another cracking, cooler vintage.

**Colour:** Intense purple.

**Aroma:** Perfumed and bursting with red rose and ripe Satsuma plum combined with black olive and brambly, spiciness 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:** 2023-2033

**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

67% Montepulciano, 18% Primitivo, 14% Shiraz, 1% Mataro.

### OAK TREATMENT

Seasoned French and American oak

### TIME IN OAK

Ten months

### VINE AGE

7-year-old

### SUBREGIONAL SOURCE

Tanunda and Vine Vale

### 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

Primitivo 22 March and Montepulciano 21 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.52

TA: 6.36 g/L

Residual Sugar: 2.4 g/L

VA: 0.52 g/L