



SPARKLING SHIRAZ NV

STORY BEHIND THE WINE

If there is one wine made in this world to which Australia can lay claim, it is Sparkling Shiraz. This style of wine first appeared in South Australia in 1888. Over a century later it is now regarded as a symbol of the Barossa. It's in our blood!

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

Despite advances in winemaking since our first Shiraz vineyard was planted in 1843, we have no reason to change the traditional Australian style. Langmeil's Sparkling Shiraz Cuvee is a full bodied, bottle fermented, red table wine, left on its own lees for 24 months and liquored with our own vintage fortified Shiraz.

Paul Lindner, Chief Winemaker

Colour: Medium depth crimson with red around the rim.

Aroma: Rich ripe plums, chocolate with hints of roasty, savoury notes and earthy nuances.

Palate: The ripe fruits and chocolate mingle on the palate with a creamy, fine bead. Saucy, savoury characters add to the complexity with balanced tannins and sweetness to help round off the finish.



DISGORGED
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
100% Shiraz

VINE AGE
10-35 year old vines

YIELD PER ACRE
1.5-3 Tonnes per Acre

TRELLISING
Mostly single and double vertical wire

SOIL TYPE
Multiple sub-regions. Range from deep sand, red clays, rich loamy soils and black clay

TECHNICAL ANALYSIS
Alcohol: 13.3%
pH: 3.4
TA: 5.9g/L
Residual Sugar: 12g/L
VA: 0.8g/L

True to the Region • True to the Community • True to Ourselves