



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. More than 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 a red rim.

Aroma: Rich ripe plums and blue fruits mingle with vanilla with hints of yeasty creaminess from two years on lees.

Palate: The juicy fruits and vanilla mingle on the palate with a creamy, fine bead. Saucy, savoury secondary characters from the old base wine adds to the complexity with balanced tannins and sweetness to help round off the finish.



DISGORGED

December 2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Matured in Oak

VINE AGE

10-35-year-old vines

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLESING

Mostly single and double wire, rod and spur

SOIL TYPE

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

TECHNICAL ANALYSIS

Alcohol: 13.9%

pH: 3.39

TA: 5.9 g/L

Residual Sugar: 12 g/L

VA: 0.67 g/L

FOOD MATCH

Anytime on Christmas Day, particularly for breakfast!

Any time during the year too.

Serve chilled and be sure to have extra bottles on hand as you will run out.