

## NON-VINTAGE SPARKLING SHIRAZ

### 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

#### 2018 VINTAGE REPORT

*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 is a Non Vintage, bottle fermented Shiraz with it's Cuvee' originating from the 1998 vintage. Left on its lees for 24 months and liquored with our own vintage fortified Shiraz, it is a wine for all occasion.*

**Colour:** *Medium depth, crimson with a red rim.*

**Aroma:** *Rich, ripe plum and mulberry jam with a dollop of cream on a fresh scone. What more can I say?!*

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

**Food match:** *Anytime on Christmas Day, particularly for breakfast! Any time of the year really. Serve chilled and be sure to have extra bottles on hand as you will run out.*

*Paul Lindner, Chief Winemaker*



#### DISGORGED

*November 2020*

#### GEOGRAPHICAL INDICATION

*Barossa*

#### GRAPE COMPOSITION

*100% Shiraz*

#### OAK TREATMENT

*Continual old oak aging since 1998.*

#### TIME IN OAK

*Twenty six months*

#### VINE AGE

*10-35 year-old vines*

#### SUB REGIONAL SOURCE

*A selection of parishes within the Barossa*

#### YIELD PER ACRE

*1.5 to 3 tonnes per acre*

#### TRELLISING

*Mostly single and double wire, rod and spur*

#### SOIL TYPE

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

#### TECHNICAL ANALYSIS

*Alcohol: 14.5%*

*pH: 3.5*

*TA: 5.7 g/L*

*Residual Sugar: 12.8 g/L*

*VA: 0.5 g/L*