

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

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

2019 VINTAGE REPORT

2019 was the smallest harvest since 2000 and was indeed a vintage of highs and lows. Fortunately, the quality was exceptional with intense colours, flavours and tannins in the reds; however, yields were meagre due to several climate-related reasons.

A drier than average winter and spring limited vine growth from the outset, and in a dry year, there is a higher risk of frost. The Barossa and Eden Valleys were hit by frost on 29 September which burnt young shoots, resulting in an even smaller, second-growth crop. The Eden Valley was frosted again on 8 November which disrupted flowering. As if that wasn't enough, hail fell on some vineyards on 22 November.

What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season.

For the first time in 20 years, we took Easter off with the final press load on Good Friday. The kids loved having their Dad home to share his Easter eggs! Overall, I am thrilled with the 2019 wines. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Paul Lindner, Chief Winemaker

Colour: Deep crimson with purple hues.

Aroma: A perfumed and full aroma of old red roses and ripe Satsuma plum mingle with hints of black olive and brambly spice.

Palate: Juicy blue and red fruits, and brambly spice come together in this medium-bodied wine with fine suede tannins adding to the mouthfeel. The fresh and bright fruit flows through with a slight savoury and spicy finish.

Cellaring: 2020 - 2030



VINTAGE
2019

COUNTRY OF ORIGIN
Australia

GEOGRAPHICAL INDICATION
Barossa Valley

GRAPE COMPOSITION
64% Montepulciano / 36% Primitivo

OAK TREATMENT
Seasoned French and American oak

TIME IN OAK
Ten months

VINE AGE
5-years-old. You've got to start somewhere.

YIELD PER ACRE
2 – 3 tonnes per acre

SUB REGION SOURCE
Tanunda and Vine Vale

TRELLISING
Single wire, rod and spur pruned

SOIL TYPE
Loam over red clay and Iron stone / deep sand over red clay.

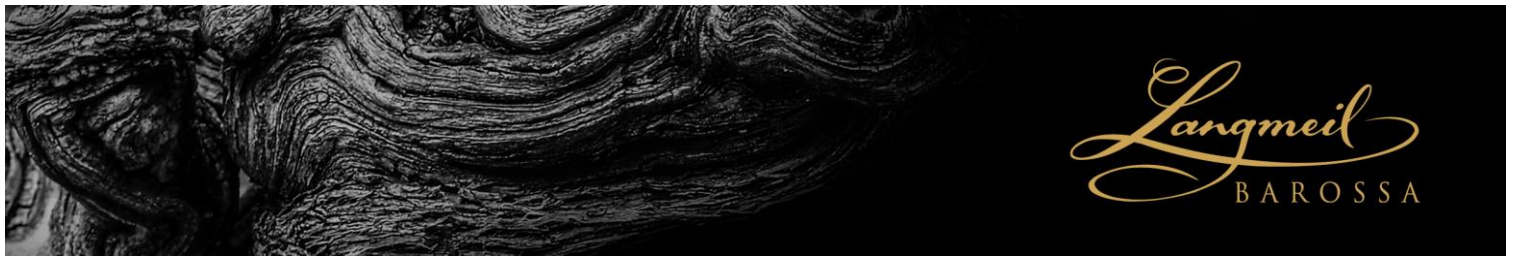
HARVEST DETAILS
22 March – 9 April

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.56
TA: 6.0g/L
Residual Sugar: 2.3g/L
VA: 0.38g/L

FOOD MATCH
Roasted game meats; Cured meat platter; Italian tomato dishes.

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Langmeil
BAROSSA

BLACKSMITH CABERNET SAUVIGNON

STORY BEHIND THE WINE

In 1842 a 32-year-old Blacksmith, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains to this day and is a feature of the winery's heritage setting.

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WINEMAKER'S NOTES

2018 VINTAGE REPORT

Plentiful winter rains gave the vines a healthy start to the 2018 growing season. A warmer and drier than average spring hurried things along and early estimates indicated above average bunch numbers in most varieties. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. However, dry conditions continued and both berry size (lowering actual yield) and shoot length were somewhat diminished. Several heat spikes in late January and early February (it's not a South Australian summer if you don't have a couple!) interrupted veraison, with the picking of some of our earlier ripening vineyards delayed until the beginning of March (later than expected). Perfect, mild ripening weather followed to the end of April ensuring all Eden Valley parcels achieved full flavour ripeness slightly earlier than forecast.

Despite a later than anticipated start and an earlier than usual finish, the compressed harvest produced wines of deep colour, flavour and balance across the board.

Another ripper Barossa vintage!

Paul Lindner, Chief Winemaker

Colour: Medium to deep crimson with purple hues.

Aroma: A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

Palate: Bright and rich berry fruits coat the palate and combine with with brambly spice, hints of black olive and liquorice. Full-bodied with velvety, fine-grained tannins adding to the structure which flows through the long, fruity and spicy finish.

Cellaring: 2020 – 2030



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

15% new French and 85% seasoned French oak.

TIME IN OAK

20 Months

VINE AGE

15 to 59-year-old vines

SUB REGIONAL SOURCE

Nine individual Barossa parishes

YIELD PER ACRE

1.5 – 3 tonnes per acre

TRELLISING

Mostly single and double permanent arm

SOIL TYPE

Ranges from Biscay (black cracking clay) to red clay over limestone

HARVEST DETAILS

9 March to 19 Apr

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 7.11g/L

Residual Sugar: 2.4g/L

VA: 0.55g/L

FOOD MATCH

Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

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2018 FIFTH WAVE GRENACHE

STORY BEHIND THE WINE

The Fifth Wave is Langmeil's most treasured Old Vine Garden Grenache and is dedicated to the fifth generation of the Lindner family. Planted in the middle of last century, The Fifth Wave is our 'call to arms' to preserve, promote and protect the best of the Barossa.

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WINEMAKER'S NOTES

2018 VINTAGE REPORT

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

Colour: Light to medium depth crimson with purple hues.

Aroma: Dark cherry, raspberry and brambly spice mingle with hints of cedar wood with savoury tones adding to the complexity.

Palate: Juicy red berries and dark cherries flow through the palate, melting into lovely sweet, pepper and briary spices. The finish lingers on a fruity and spicy note with typical chalky yet fine-grained tannins.

Cellaring: 2021-2031

Food match: Slow cooked lamb shanks; crispy skin salmon; roast pork or duck; dark chocolate.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Grenache

OAK TREATMENT

11% new French oak, 89% seasoned American oak.

TIME IN OAK

Seventeen months

VINE AGE

Barossa old vines 47-69-years-old

SUB REGIONAL SOURCE

Lyndoch/ Light Pass

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

'T' trellis / Bushvine

SOIL TYPE

Deep, coarse sand over red clay and ironstone

HARVEST DETAILS

28 March / 11 April

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.37

TA: 5.9g/L

Residual Sugar: 2.53 g/L

VA: 0.37g/L