



2024 WATTLE BRAE RIESLING

STORY BEHIND THE WINE

The old vines for this single vineyard dry Riesling are planted on a unique Eden Valley property affectionately known as **Wattle Brae** for the native trees that surround it. It is one of Langmeil's cherished estate vineyards dedicated to capturing the best of region and variety.

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, 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

2024 VINTAGE REPORT

After a long and late 2023 vintage, 2024 was quite the opposite! Below-average winter rainfall was followed by an even drier spring, with bud burst three weeks earlier than in 2023. Dry springs come with a frost risk, which was the case in September and October, and reduced yields. With some rain and slightly cooler-than-average days, December and early January saw vines flourish, and veraison was a month earlier than in 2023. February saw no rain, and temperatures were 2°C above average. Autumn remained dry, with an unseasonal heatwave in early March, then a cool conclusion to the vintage. The Barossa Valley reds are darker and more intense than the previous cooler years, and the old Shiraz blocks have made some spectacular wines to look forward to. Eden Valley whites were terrific, with fantastic flavours and natural acidity, while the reds ripened fully into the joyous wines, they can produce but didn't in 2022 and 2023. It was also great to finish vintage in April, not May!

Colour: Brilliant, light straw.

Aroma: A delicate, bouquet of lime and tropical fruits, with hints of green apple, citrus blossom and talc.

Palate: Fresh and lively, lime and Granny Smith apples tantalise the taste buds, with a zingy, zesty mouth feel and great acid balance.

Food match: Smoked trout with lemon, freshly shucked oysters, spicy Asian foods, seafood chowder.

Cellaring: 2024 - 2034 **Paul Lindner, Chief Winemaker**



GEOGRAPHICAL INDICATION

Eden Valley

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

Vines planted in 1969/1970 and 1980

SUBREGIONAL SOURCE

Flaxman Valley

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

Double cordon, spur pruned

SOIL TYPE

Grey sandy loam, mostly decomposed granite

HARVEST DETAILS

1-4 MARCH

TECHNICAL ANALYSIS

Alcohol: 11.5%

pH: 3.02

TA: 6.6g/L

Residual Sugar: 4.53g/L

VA: 0.27 g/L



2022 THE 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. The vineyard was planted in 1973 and serves as a call to arms to preserve, promote and protect the best of the Barossa as well as an oft-overlooked variety.

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WINEMAKER'S NOTES

2022 Vintage Report

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 28th 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 earmuffs 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: Medium depth crimson with purple hues.

Aroma: Dark cherry, raspberry and sweet spice mingle with hints of cedary oak and savoury notes, adding complexity.

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

Cellaring: 2024-2034

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

12% new French oak and 88% seasoned American oak

TIME IN OAK

Nineteen months

VINE AGE

Barossa old vines between 92 and 100+ years-old

SUBREGIONAL SOURCE

Lyndoch, Penrice

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

'T' trellis / Single cordon

SOIL TYPE

Deep, coarse sand over red clay and ironstone

HARVEST DETAILS

18 March to 19 April

TECHNICAL ANALYSIS

Alcohol: 14.8%

pH: 3.44

TA: 5.91g/L

Residual Sugar: 2.4g/L

VA: 0.47g/L

2022 JACKAMAN'S CABERNET SAUVIGNON

STORY BEHIND THE WINE

Jackaman's vineyard is home to Langmeil's finest and rarest Cabernet Sauvignon, planted in the 1960s during the Cabernet revolution in the Barossa. This vineyard was lovingly tended by the colourful Barossan Arthur *Jackaman*, a World War II paratrooper, boxer and butcher who in retirement passed his small plot into Langmeil's care.

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Colour: Medium to deep crimson with purple hues.

Aroma: Lifted red and blackcurrant aromas entwine with cedary French oak, hints of savoury, black olive notes.

Palate: Bright, juicy and rich blue fruits flow onto the palate which is medium to full-bodied. Briary spice, black olive and cedary hints add to the mix with a touch of new oak sweetness and silky tannins to add complexity to the youthful, fruity and velvety finish.

Cellaring: 2024-2039

Food match: Char-grilled rib-eye; roast duck; venison.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

24% new and 76% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

Planted in 1959, 1964 and 1973

SUBREGIONAL SOURCE

Lyndoch and Vine Vale

YIELD PER ACRE

1.5 to 2 tonnes per acre

TRELLISING

Single wire permanent arm

SOIL TYPE

Grey sandy loam over clay and deep sand over red clay.

HARVEST DETAILS

23 March - 11 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.31

TA: 7.0 g/L

Residual Sugar: 2.51 g/L

VA: 0.62 g/L

2022 ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

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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: *Medium to deep crimson with purple hues.*

Aroma: *A rich bouquet of red and blue fruits, clove and cedar, entwine with hints of sweet spice, roasted and savoury notes.*

Palate: *Rich and juicy raspberry and Satsuma plum fill the mouth, with sweet spice adding to the complexity. The fruit is well balanced with hints of bramble and pepper and textural, fine-grained tannins on the lengthy finish.*

Cellaring: *2024-2039*

Food match: *Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; mature cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

44% new and 56% seasoned French oak hogsheads

TIME IN OAK

Twenty-five months

VINE AGE

Average age 83+ years

SUBREGIONAL SOURCE

Lyndoch, Penrice, Tanunda, Moppa North, Flaxman Valley, Vine Vale and Light Pass

YIELD PER ACRE

1.5 - 2.5 tonne per acre

TRELLISING

Mostly single wire permanent arm and rod and spur

SOIL TYPE

Red clay over limestone and ironstone and deep sandy loam

HARVEST DETAILS

18 March to 22 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.32g/L

Residual Sugar: 2.4g/L

VA: 0.54g/L

2021 PURE EDEN SHIRAZ

STORY BEHIND THE WINE

***Pure Eden** is a single site wine, made from an Eden Valley vineyard planted by Charles Angas in the 1890s. Later owned by the Shiltons 1911 -1926; Meakins 1926-1929; Roeslers 1929-1961; Andretzkes 1961-2011 and now the Lindner family. This wine is a reward for these guardians' efforts for more than one hundred years.*

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WINEMAKER'S NOTES

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalised the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.

***Colour:** Medium depth crimson with purple hues.*

***Aroma:** An alluring bouquet of red and blue fruits leap from the glass with roasted, savoury notes and hints of black olive, cedar, earthiness and white pepper.*

***Palate:** A medium to full-bodied wine with juicy Satsuma plum and raspberry fruits with plenty of velvety tannins adding structure and texture to the wine. Sweet and briary spices balance the juicy fruit with a subtle cedar note carrying through the finish.*

***Cellaring:** 2023-2038*

***Food match:** Beef cheeks; Osso Buco; Filet Mignon.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Eden Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

36% new French oak and 64% seasoned French oak

TIME IN OAK

Twenty-six months

VINE AGE

110 to 163-year-old vines

SUBREGIONAL SOURCE

Flaxman Valley

YIELD PER ACRE

2.5 tonnes per acre

TRELLISING

Rod and spur

SOIL TYPE

Grey sandy loam (decomposed granite) over sandstone, ironstone and granite

HARVEST DETAILS

10 - 14 April

TECHNICAL ANALYSIS

Alcohol: 14.8%

pH: 3.41

TA: 6.6g/L

Residual Sugar: 2.57g/L

VA: 0.49g/L

2022 THE FREEDOM 1843 SHIRAZ

STORY BEHIND THE WINE

Langmeil is home to **The Freedom Shiraz**, believed to be planted in 1843 by vigneron Christian Auricht. Escaping war and persecution in Prussia, Auricht travelled to his new homeland, finding freedom in the Barossa Valley. The original plantings still survive and are some of the oldest and rarest vines in the world.

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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: Medium to deep crimson with purple hues.

Aroma: An intense aroma of ripe Satsuma plum, herbal and savoury notes combine with hints of cedar and sweet spices.

Palate: Rich, sweet fruit is balanced wonderfully by briary and sweet spices and lovely, silky tannins. A full-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, fruity finish.

Cellaring: 2024-2039

Food match: Kangaroo steak with plum sauce; lamb shanks; grilled or roast beef; hard matured cheese.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

41% new and 59% seasoned French oak hogsheads.

TIME IN OAK

Twenty-five months

VINE AGE

179-year-old vines

SUBREGIONAL SOURCE

Tanunda

YIELD PER ACRE

1.17 tonnes per acre

TRELLISING

Single wire rod and spur with catch wire

SOIL TYPE

Dark, rich loam to red clay over ironstone and limestone

HARVEST DETAILS

4 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.5 g/L

Residual Sugar: 2.44 g/L

VA: 0.55 g/L