

LANGMEIL  THE LONG MILE

Langmeil  
BAROSSA

## Valley Floor Shiraz

### Story Behind the Wine

The Barossa Valley is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the Valley Floor, a highly-prized strip of prime viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

Local knowledge has helped us select and secure prized Shiraz across the breadth and depth of the Barossa while retaining the foundation fruit from the Valley Floor. The combination of hands-on winemaking and vineyard diversity results in pure Barossa Shiraz.

### 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.

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## Winemaker's Notes

### 2013 Vintage Report

2013 was definitely a vintage of highs and lows. Fortunately the highs were the quality of grapes across all varieties. The lows unfortunately were the yields, with some Shiraz vineyards down by 50% - 80% as a result of extremely low rainfall during winter and spring. The Barossa Valley received only half of its average rainfall between July 2012 and March 2013 creating a very stressful environment for grape growing, especially for dry grown vineyards like the Freedom which yielded less than one tonne per acre. The low yields ripened early and quickly so vintage kicked off two weeks early, with a mad rush to keep ahead of rapidly rising sugar levels. A large percentage of our harvest was completed before March and for the first time ever we were finished with picking well before ANZAC day and our Bella Rouge Rose was in the bottle by mid-May. Overall the quality was high with intense colour and flavour, ripe tannins and surprisingly good acidity with most red parcels and the whites showing great varietal character and acid balance. I'm extremely happy with the 2013 wines, there just won't be as much of them to share.

*Paul Lindner, Chief Winemaker*

**Colour:** Medium to deep crimson with purple hues.

**Aroma:** A rich and dense aroma of Satsuma plum and raspberries mingle with sweet spice, chocolate hints and savoury tones.

**Palate:** Rich, sweet and spicy fruit in balance with velvety yet youthfully austere tannins. A complex, medium to full bodied wine showing hints of mocha and vanilla, which flow through to the lengthy, fruitful, pepper and spice finish.

**Cellaring:** 2015 - 2027



### Vintage

2013

### Country of Origin

Australia

### Geographic Indicator

74% Barossa Valley/26% Eden Valley

### Grape Composition

100% Shiraz

### Oak Treatment

16% new American oak, 84% old American and French oak hogsheads

### Time in Oak

24 months

### Vine Age

9 - 100 year old vines

### Sub Regional Source

19 villages covering the Barossa region

### Yield per Acre

1.5 - 3 Tonnes per Acre

### Trellising

Mostly single & double wire, rod & or spur pruned

### Soil Type

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

### Harvest Details

Mid-Feb to early April

### Technical Analysis

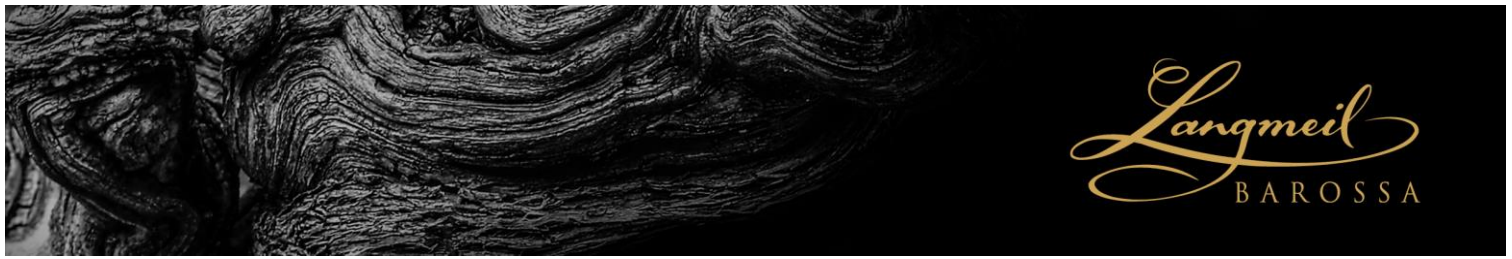
Alcohol: 14.9%

pH: 3.47

TA: 7.00 g/L

Residual Sugar: 2.4 g/L

VA: 0.71 g/L



## VALLEY FLOOR SHIRAZ

### STORY BEHIND THE WINE

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## WINEMAKER'S NOTES

### 2014 VINTAGE REPORT

A much needed soaking winter and early spring rains led to a great start to the 2014 vintage. This didn't last as late spring and early summer rain was nearly non-existent, adding to the flow on from the previous season's drought. Yields were still below average, exacerbated by strong wind events during flowering and very hot conditions in January with 14 consecutive days over 40C. Vintage was looking like a hot, hard and fast one until mid-February, when the heavens opened up and dumped 90ml in the Barossa Valley and 150ml in Eden Valley. Concerns for crop loss were fortunately alleviated as there was minimal grape splitting in the whites and all the reds just said thank you very much. After a three-week delay for grapes to return to previous ripeness levels, the rest of vintage was mild - extending hang time for great flavour development and resulting in a calm and steady intake of great quality fruit. The nice weather broke midway through April and hindered our patience with late ripening Eden Valley Cabernet, so our last crush for the year was the 28<sup>th</sup> of April. Overall, a very good vintage with a few anxious moments thrown in.

*Paul Lindner, Chief Winemaker*

**Colour:** Medium to deep crimson with purple hues.

**Aroma:** A rich and dense aroma of Satsuma plum and raspberries mingle with sweet spice, chocolate hints and savoury tones.

**Palate:** Rich, sweet and spicy fruit in balance with velvety yet youthfully austere tannins. A complex, medium to full bodied wine showing hints of mocha and vanilla, which flow through to the lengthy, fruitful, pepper and spice finish.

**Cellaring:** 2016 – 2027

### VINTAGE

2014

### COUNTRY OF ORIGIN

Australia

### GEOGRAPHIC INDICATOR

86% Barossa Valley/14% Eden Valley

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

17% new American oak, 83% old American and French oak hogsheads

### TIME IN OAK

24 months

### VINE AGE

9 – 100 year-old vines

### SUB REGIONAL SOURCE

19 villages covering the Barossa region

### YIELD PER ACRE

1.5 – 3 Tonnes per Acre

### TRELLISING

Mostly single & double wire, rod & spur

### SOIL TYPE

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

### HARVEST DETAILS

20<sup>th</sup> Feb to 17<sup>th</sup> April

### TECHNICAL ANALYSIS

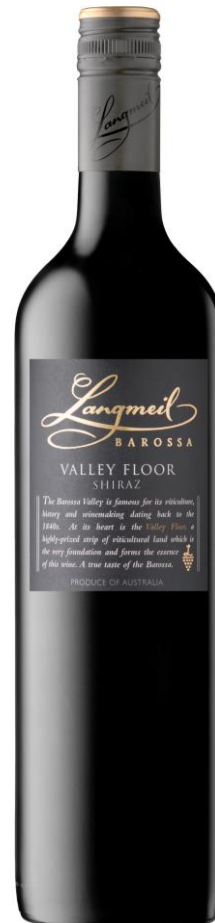
Alcohol: 14.5%

pH: 3.53

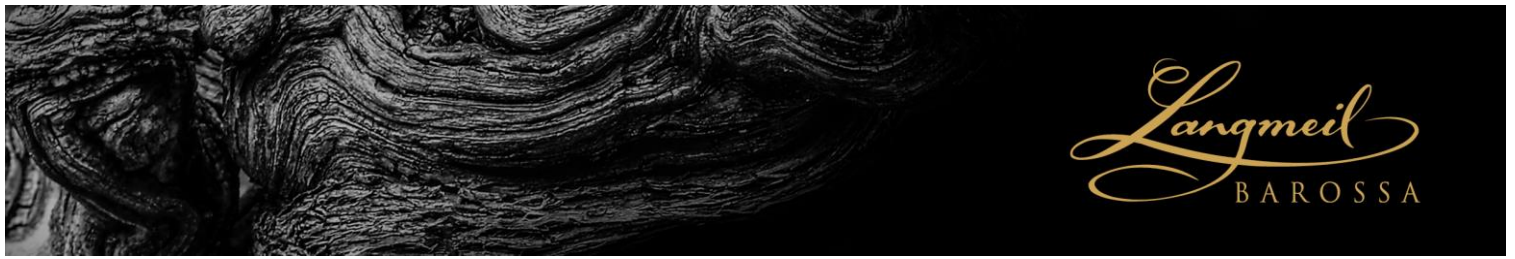
TA: 6.6 g/L

Residual Sugar: 2.4 g/L

VA: 0.48 g/L



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## HALLOWED GROUND SHIRAZ

### STORY BEHIND THE WINE

The Barossa is blessed with one of the most diverse and unique landscapes of any fine wine region in the world. It is this Hallowed Ground which is fundamental to the Barossa's premium pedigree and rarefied reputation for grape growing and winemaking of the highest quality.

### THE WINERY

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## WINEMAKER'S NOTES

### 2017 VINTAGE REPORT

The Barossa experienced a wetter and cooler (2°C) than average winter and spring with good soil moisture levels. Vines grew slowly but healthily, mostly flowering well and setting a good number of bunches. Temperatures were below average in December and January with few heat spikes and rains of 40mm spread evenly over four events kept the vines healthy with unhurried veraison. The 30-40mm summer rain of 4-6 February was followed by windy conditions and four consecutive 37°C days which helped dry out the canopies and prevented berry split. Additionally, soil moisture levels were topped-up, maintaining the canopies during a cooler than average summer. The rest of February remained dry, and a warm March (average maximum temperature 28°C) saw the beginning of an Indian Summer which lasted until the third week of April with above average temperatures (2.5°C). Perfect grape ripening weather with balanced sugars, colours and natural acidity. These conditions resulted in a later harvest, some three to four weeks, than recent years, which was a return to 'normal'. The delayed harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is what we look for when making high-quality Barossa wines. The yields were around 20 - 30% higher than the five-year average. Eden Valley Riesling is predicted to be a stand-out this year and another fantastic year for Barossa Valley Shiraz which promises to deliver an array of styles from bright and aromatic wines from the earlier-picked vineyards through to concentrated, intense and well-structured wines.

*Paul Lindner, Chief Winemaker.*

**Colour:** Medium to deep crimson with purple hues.

**Aroma:** A rich and inviting bouquet of Satsuma plum, violet and roasted notes with hints of dough, liquorice and eucalypt.

**Palate:** A mouth-filling and chewy palate with plenty of sweet plummy fruit to balance the fine-grained tannins. Hints of liquorice and blueberry flow through the long, silky and sweet spiced finish.

**Cellaring:** 2019-2031.



### VINTAGE

2017

### COUNTRY OF ORIGIN

Australia

### GEOGRAPHICAL INDICATION

Barossa (73% Barossa Valley / 27% Eden Valley)

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

36% new and 64% seasoned French oak hogsheads

### TIME IN OAK

24 months

### VINE AGE

4 to 28-year-old vines

### SUB REGIONAL SOURCE

Lyndoch, Tanunda and Eden Valley

### YIELD PER ACRE

1-2 tonnes per acre

### TRELLISING

Mostly single and double wire, rod and spur

### SOIL TYPE

Red clay over limestone and ironstone, sand over red clay and grey sandy loam.

### HARVEST DETAILS

10 March - 18 April

### TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.45

TA: 6.97g/L

Residual Sugar: 2.5g/L

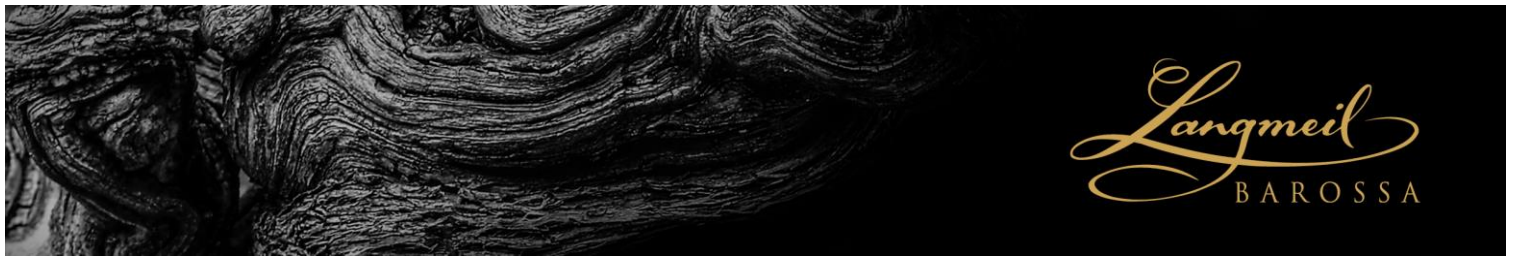
VA: 0.58g/L

### FOOD MATCH

Lamb shanks; grilled beef steak; kangaroo; strong, hard, mature cheeses

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## BIRTHRIGHT SHIRAZ

### STORY BEHIND THE WINE

At their heart, the world's greatest wine regions have intrinsic qualities which can neither be bought nor earned. They fashion wines reflective of their unique terroir, forged by the elemental forces of nature, unassailable and unforgettable. Such is the Birthright of the Barossa.

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## WINEMAKER'S NOTES

### 2017 VINTAGE REPORT

The Barossa experienced a wetter and cooler (2°C) than average winter and spring with good soil moisture levels. Vines grew slowly but healthily, mostly flowering well and setting a good number of bunches. Temperatures were below average in December and January with few heat spikes and rains of 40mm spread evenly over four events kept the vines healthy with unhurried veraison. The 30-40mm summer rain of 4-6 February were followed by windy conditions and four consecutive 37°C days, helping to dry out canopies and preventing berry split. Additionally, soil moisture levels were topped-up, maintaining the canopies during a cooler than average summer. The rest of February remained dry, and a warm March (average maximum temperature 28°C) saw the beginning of an Indian Summer which lasted until the third week of April with above average temperatures (2.5°C). Perfect grape ripening weather with balanced sugars, colours and natural acidity. These conditions resulted in a later harvest, some three to four weeks, than recent years, which was a return to 'normal'. The delayed harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is what we look for when making high-quality Barossa wines. The yields were around 20-30% higher than the five-year average. Eden Valley Riesling is predicted to be a stand-out this year and another great year for Barossa Valley Shiraz which promises to deliver an array of styles from bright and aromatic wines from the earlier-picked vineyards through to concentrated, intense and well-structured wines.

*Paul Lindner, Chief Winemaker*

**Colour:** Deep crimson with purple hues.

**Aroma:** A rich bouquet of red and blue fruits, herbs and cedar, entwined with hints of sage, chocolate and savoury notes.

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

**Cellaring:** 2019 – 2034



**VINTAGE**  
2017

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHICAL INDICATION**  
Barossa

**GRAPE COMPOSITION**  
100% Shiraz

**OAK TREATMENT**  
40% new and 60% seasoned French oak hogsheads

**TIME IN OAK**  
23 months

**VINE AGE**  
Average age 85+ yrs

**SUB REGIONAL SOURCE**  
83% Barossa Valley and 17% Eden Valley

**YIELD PER ACRE**  
1–2 tonnes per acre

**TRELLISING**  
Mostly single wire permanent arm and rod and spur

**SOIL TYPE**  
Barossa Valley - red clay over limestone and ironstone  
Eden Valley - decomposed granite and sandy loam

**HARVEST DETAILS**  
9 March – 5 May

**TECHNICAL ANALYSIS**  
Alcohol: 15%  
pH: 3.44  
TA: 6.65g/L  
Residual Sugar: 2.5g/L  
VA: 0.58g/L

**FOOD MATCH**  
Medium rare T bone; Roast lamb or lamb backstrap; Roast duck.

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## 2018 BIRTHRIGHT SHIRAZ

### STORY BEHIND THE WINE

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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:** *Medium depth crimson.*

**Aroma:** *A rich bouquet of red and blue fruits, herbs and cedar, entwined with hints of sage, roasted and savoury notes.*

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

**Cellaring:** *2020-2035*

**Food match:** *Medium rare T bone; Roast lamb or lamb backstrap; Roast duck.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa*

### GRAPE COMPOSITION

*100% Shiraz*

### OAK TREATMENT

*47% new and 53% seasoned French oak hogsheads*

### TIME IN OAK

*Twenty five months*

### VINE AGE

*Average age 80+ years*

### SUB REGIONAL SOURCE

*87% Barossa Valley and 13% Eden Valley*

### YIELD PER ACRE

*1-2 tonnes per acre*

### TRELLISING

*Mostly single wire permanent arm and rod and spur*

### SOIL TYPE

*Barossa Valley - red clay over limestone and ironstone  
Eden Valley - decomposed granite and sandy loam*

### HARVEST DETAILS

*14 March to 10 April*

### TECHNICAL ANALYSIS

*Alcohol: 15%  
pH: 3.39  
TA: 6.9g/L  
Residual Sugar: 2.5g/L  
VA: 0.59g/L*