

## 2021 BLACK WIDOW MOURVÈDRE PETITE SIRAH SHIRAZ CARIGNAN COUNOISE CINSAULT

### STORY BEHIND THE WINE

*Johanne Pfeiffer and Christian Auricht sought a new life in the Barossa, where they married and raised a family. They brought their traditions with them, including brides wearing black dresses on their wedding day. Sadly, Johanne was widowed in 1860, and this wine is named **Black Widow** in her honour.*

### 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

#### 2021 VINTAGE REPORT

*The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalized 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:** Deep purple.

**Aroma:** Delicious, lifted aroma of Raspberry, Boysenberry and white pepper fill the nostrils with hints of liquorice and sweet spice.

**Palate:** Mouth-filling juicy fruit lives up to the aroma balanced nicely with sweet and peppery spice, and youthful, firm tannins. The palate is medium bodied with a velvety, fruity, and spicy finish.

**Cellaring:** 2022-2032

**Food match:** Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; chilli dishes.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

29% Mourvèdre, 29% Petite Sirah, 15% Shiraz, 14% Carignan, 11% Counoise, 2% Cinsault

### OAK TREATMENT

Old American and French oak

### TIME IN OAK

Ten to twelve months

### VINE AGE

4 to 20-year-old vines

### SUBREGIONAL SOURCE

Ebenezer, Moppa, Nuriootpa, Tanunda, Vine Vale

### YIELD PER ACRE

2 to 4 tonnes per acre

### TRELLISING

2 wire, vertical and spur pruned.

### SOIL TYPE

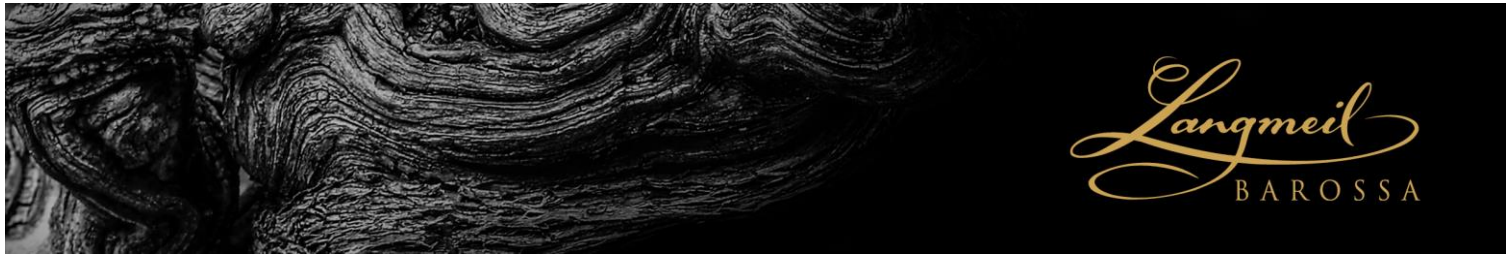
Sandy loam, deep sand over red clay, red clay over limestone and iron stone.

### HARVEST DETAILS

24 March to 15 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%  
pH: 3.49  
TA: 6.09 g/L  
Residual Sugar: 2.4 g/L  
VA: 0.36 g/L



## VALLEY FLOOR SHIRAZ

### STORY BEHIND THE WINE

The Barossa 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. This is why the Valley Floor Shiraz has received the Barossa Trust Mark.

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## WINEMAKER'S NOTES

### 2015 VINTAGE REPORT

Good winter rains and warmer temperatures in early spring brought about slightly earlier bud burst and excellent shoot growth. A lovely growing season with no crazy, stormy or very windy northerly weather to affect flowering resulted in a great fruit set across all varieties. However, the northern Barossa, and a few other seemingly random patches of vineyard, were hit by late frosts resulting in a huge loss for that sub region. After a quite chilly Christmas and New Year the warm and dry weather was upon us, perfect ripening weather. An early and fast vintage for the Barossa Valley had Langmeil at full fermentation capacity for three and a half weeks meaning 75% of our grape intake in less than a month, phew! The later ripening varieties like Grenache and Mataro still took their time and of course Eden Valley Shiraz and Cabernet Sauvignon are always late – so vintage soon wound down to a leisurely pace ending in the middle of April.

Overall 2015 was an excellent vintage with great flavour, colour and intensity across the board.

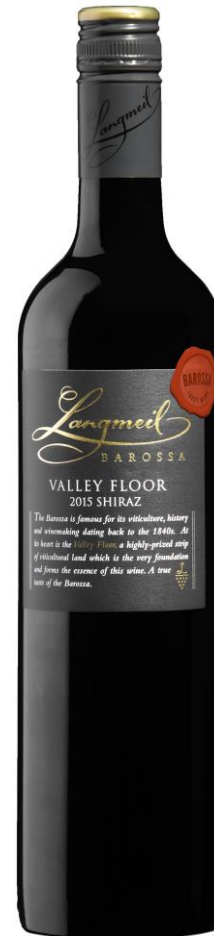
*Paul Lindner, Chief Winemaker*

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

**Aroma:** A rich and lifted aroma of Satsuma plum and mulberry 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:** 2017 – 2027



**VINTAGE**  
2015

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHIC INDICATOR**  
88.1% Barossa Valley/11.9%  
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**  
11<sup>th</sup> Feb to 26<sup>th</sup> March

**TECHNICAL ANALYSIS**  
Alcohol: 14.5%  
pH: 3.54  
TA: 6.3 g/L  
Residual Sugar: 2.5 g/L  
VA: 0.51 g/L

**FOOD MATCH**  
Stir Fried Beef with Basil;  
American style slow cooked  
ribs; Sunday roast; Aged cheddar  
cheese.

True to the Region • True to the Community • True to Ourselves

## 2020 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

#### 2020 VINTAGE REPORT

*2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record, with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.*

***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:** 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

*12% new French oak and 88% seasoned American oak.*

### TIME IN OAK

*Seventeen months*

### VINE AGE

*Barossa old vines between 47 and 135-years-old.*

### SUBREGIONAL SOURCE

*Lyndoch*

### 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

*6 March / 23 March*

### TECHNICAL ANALYSIS

*Alcohol: 15%*

*pH: 3.53*

*TA: 5.3g/L*

*Residual Sugar: 2.33g/L*

*VA: 0.34g/L*