

# WATTLE BRAE EDEN VALLEY DRY 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

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

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: Pale straw with green hues.

**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 balance.

**Cellaring**: 2018 - 2028



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHIC INDICATOR

Eden Valley

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

Vines Planted in 1969/1970 and

1980

YIELD PER ACRE

1.5 tonnes per acre

**TRELLISING** 

Double cordon, spur pruned

**SOIL TYPE** 

Grey, sandy loam, mostly decomposed granite

HARVEST DETAILS

12th and 13th of March

TECHNICAL ANALYSIS

Alcohol: 12% pH: 2.84 TA: 7.58g/L

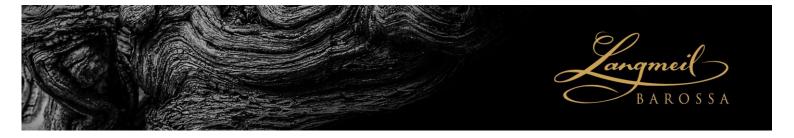
Residual Sugar: 3.1g/L

VA: 0.26g/L

FOOD MATCH

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

True to the Region  $\cdot$  True to the Community  $\cdot$  True to Ourselves



# 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. Planted in the last century, The Fifth Wave is our 'call to arms' to preserve, promote and protect the best of the Barossa.

## 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

#### 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:** Light to medium depth crimson with purple hues.

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

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

**Cellaring:** 2019 – 2028



# VINTAGE

2017

# **COUNTRY OF ORIGIN**

Australia

# GEOGRAPHICAL INDICATION

Barossa Valley

### **GRAPE COMPOSITION**

100% Grenache

#### OAK TREATMENT

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

### TIME IN OAK

Nineteen Months

### VINE AGE

Barossa od vines 35-69years-old

# SUB REGIONAL SOURCE

Lyndoch

## YIELD PER ACRE

1.5 tonnes per acre

## **TRELLISING**

'T' trellis

# SOIL TYPE

Deep, course sand over red clay and ironstone

# HARVEST DETAILS

19th March

### TECHNICAL ANALYSIS

Alcohol: 14.5% pH: 3.38 TA: 5.9g/L

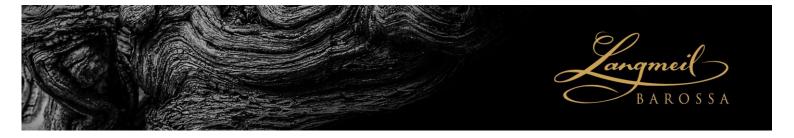
Residual Sugar: 2.3 g/L

VA: 0.44g/L

# FOOD MATCH

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

True to the Region  $\cdot$  True to the Community  $\cdot$  True to Ourselves



# 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 a feature of the winery's heritage setting.

## 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

#### 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: Medium depth crimson.

**Aroma:** Lifted blueberry, blackcurrant and black olive are evident on the nose, with lovely cedar and hints of liquorice and sweet spice adding to the complexity.

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

**Cellaring:** 2019 – 2029



# VINTAGE

2017

# COUNTRY OF ORIGIN

Australia

# GEOGRAPHICAL INDICATION

Barossa Valley

#### GRAPE COMPOSITION

100% Cabernet Sauvignon

#### OAK TREATMENT

15% New French and 85% older French oak.

## TIME IN OAK

Nineteen Months

## VINE AGE

15 to 35-year-old vines

# SUB REGIONAL SOURCE

Multiple Barossa subregional blend

# 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

20 March to 4 May

## **TECHNICAL ANALYSIS**

Alcohol: 14.5% pH: 3.43 TA: 6.46g/L

Residual Sugar: 2.5 g/L

VA: 0.51g/L

# FOOD MATCH

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

True to the Region  $\cdot$  True to the Community  $\cdot$  True to Ourselves