

Langmeil
BAROSSA

SPARKLING SHIRAZ NV

STORY BEHIND THE WINE

If there is one wine made in this world to which Australia can lay claim, it is Sparkling Shiraz. This style of wine first appeared in South Australia in 1888. More than a century later it is now regarded as a symbol of the Barossa. It's in our blood!

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

Despite advances in winemaking since our first Shiraz vineyard was planted in 1843, we have no reason to change the traditional Australian style. Langmeil's Sparkling Shiraz Cuvee is a full bodied, bottle fermented, red table wine, left on its own lees for 24 months and liquored with our own vintage fortified Shiraz.

Paul Lindner, Chief Winemaker

Colour: Medium depth, crimson with a red rim.

Aroma: Rich ripe plums and blue fruits mingle with vanilla with hints of yeasty creaminess from two years on lees.

Palate: The juicy fruits and vanilla mingle on the palate with a creamy, fine bead. Saucy, savoury secondary characters from the old base wine adds to the complexity with balanced tannins and sweetness to help round off the finish.



DISGORGED

November 2019

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Matured in Oak

VINE AGE

10-35-year-old vines

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLESING

Mostly single and double wire, rod and spur

SOIL TYPE

Multiple sub-regions. Range from deep sand, red clays, rich loamy soils and black clay

TECHNICAL ANALYSIS

Alcohol: 13.9%

pH: 3.39

TA: 5.9 g/L

Residual Sugar: 12 g/L

VA: 0.67 g/L

FOOD MATCH

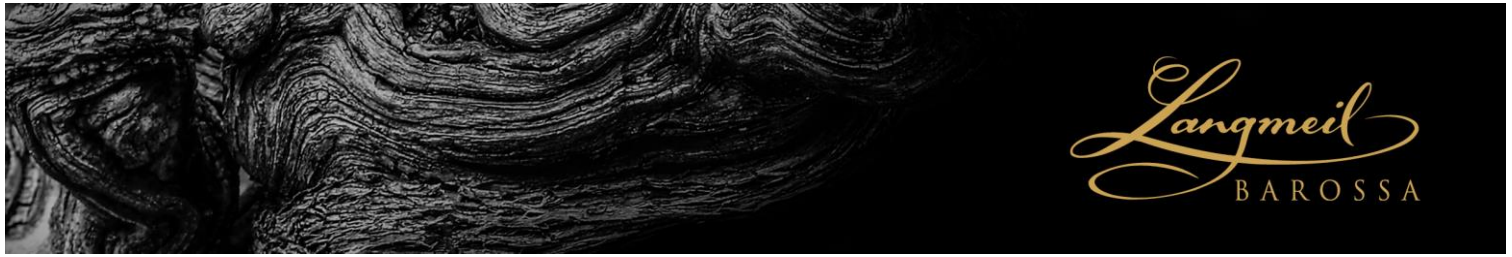
Anytime on Christmas Day, particularly for breakfast!

Any time during the year too.

Serve chilled and be sure to have extra bottles on hand as you will run out.

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HANGIN' SNAKES SHIRAZ VIOGNIER

STORY BEHIND THE WINE

Speaking a local dialect known as 'Barossa Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers Wally Krieg didn't curse, just as his forbears didn't, but in the heat of the vintage was often heard to mutter "Hangin' Snakes!"

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WINEMAKER'S NOTES

2016 VINTAGE REPORT

We are certainly getting used to earlier and earlier sampling and this year, for the first time, our first load of Shiraz was nearly booked for the end of January. Fortunately, a timely rain and mild conditions delayed the start allowing flavour and colour to catch up with sugar. Considering the dry winter, yields generally were a little above average (with the exception of our Eden Valley vineyard which was 50% frosted on the 1st of December yes December!) due to a slightly warmer spring, great flowering and fruit set conditions. This combined with mild, late summer weather meant the grower and winemaker were happy with another solid vintage tucked away.

By early March, 70% of our harvest was in and with another nice drink from the heavens, vintage slowed right down building flavour in the late ripening varieties like grenache and mataro, as well as great results from our Eden Valley reds and whites. We finished harvest with our Eden Valley cabernet sauvignon on the 15th of April. This vintage really highlights how tenacious and robust grape vines are, producing good yields and great quality in a very dry season (but they can't sustain dry conditions forever). Fortunately, a more normal winter this year with much needed rain is refilling the soil and water resources. Bring it on!

Paul Lindner, Chief Winemaker

COLOUR: Medium depth crimson with purple hues.

AROMA: A rich and lifted perfume of violets and blue fruits jump out of the glass with hints of peach, pepper and herbal notes adding to the complexity.

PALATE Ripe and juicy berries flow onto the medium-bodied palate with soft and velvety tannins adding a lovely structure and texture to the wine while sweet and briary spice balances the juicy fruit through to the finish.

CELLARING: 2018-2025



VINTAGE
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
96% Shiraz / 4% Viognier

OAK TREATMENT
Matured in old American and French oak

TIME IN OAK
Fifteen months

VINE AGE
10 – 20 year old vines

SUB REGIONAL SOURCE
Penrice foothills, Lights Pass, Greenock and Lyndoch

YIELD PER ACRE
3-3.5 tonnes per acre

TRELLISING
Rod & spur or double trellis / permanent arm & foliage wires

SOIL TYPE
Mostly deep red clay over limestone

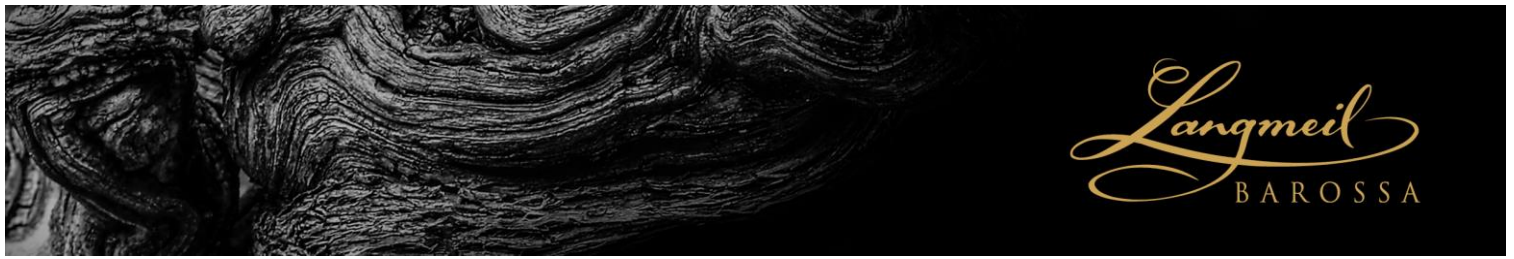
HARVEST DETAILS
3rd March – 7th March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.5
TA: 5.94 g/L
Residual Sugar: 3 g/L
VA: 0.47 g/L

WINE MATCH
Barbequed meat; roast pork or lamb; pizza.

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THE FREEDOM 1843 SHIRAZ

STORY BEHIND THE WINE

Langmeil Winery 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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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: An intense aroma of ripe Satsuma plum, mocha, vanilla and savoury notes combine with hints of cedar and sweet spices.

Palate: Rich, sweet fruit is balanced wonderfully with 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, brambly fruit finish.

Cellaring: 2019-2034.



VINTAGE

2017

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

44% new and 56% seasoned French oak hogsheads and barriques

TIME IN OAK

Twenty-four months

VINE AGE

174 years

SUB REGIONAL SOURCE

Langmeil Winery, Tanunda

YIELD PER ACRE

2 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

31 March

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.41

TA: 6.18 g/L

Residual Sugar: 2.5 g/L

VA: 0.54g/L

FOOD MATCH

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

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