

NON-VINTAGE SPARKLING SHIRAZ

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

2018 VINTAGE REPORT

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 is a Non Vintage, bottle fermented Shiraz with it's Cuvee' originating from the 1998 vintage. Left on its lees for 24 months and liquored with our own vintage fortified Shiraz, it is a wine for all occasion.

Colour: *Medium depth, crimson with a red rim.*

Aroma: *Rich, ripe plum and mulberry jam with a dollop of cream on a fresh scone. What more can I say?!*

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

Food match: *Anytime on Christmas Day, particularly for breakfast! Any time of the year really. Serve chilled and be sure to have extra bottles on hand as you will run out.*

Paul Lindner, Chief Winemaker



DISGORGED

November 2020

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Continual old oak aging since 1998.

TIME IN OAK

Twenty six months

VINE AGE

10-35 year-old vines

SUB REGIONAL SOURCE

A selection of parishes within the Barossa

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

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

TECHNICAL ANALYSIS

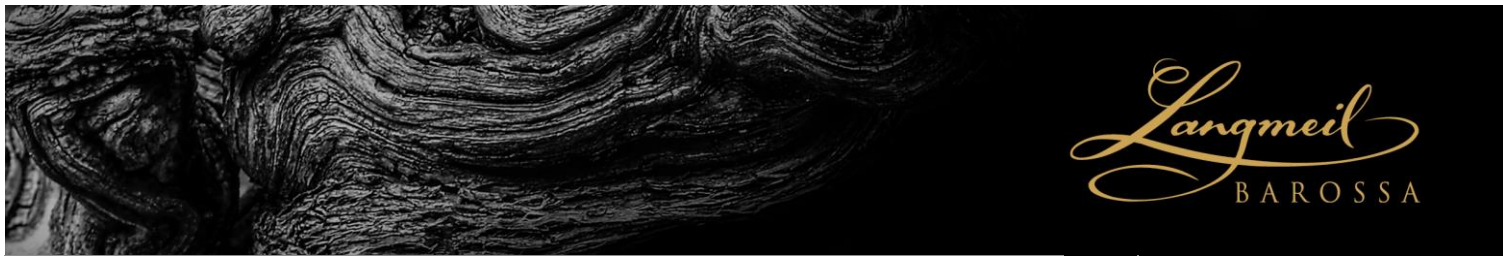
Alcohol: 14.5%

pH: 3.5

TA: 5.7 g/L

Residual Sugar: 12.8 g/L

VA: 0.5 g/L



ROUGH DIAMOND GRENACHE

STORY BEHIND THE WINE

Grenache has long been held in high esteem by Barossa winemakers. Despite being overlooked elsewhere due to a workhorse history, it has hidden depths and excellent potential. Like a Rough Diamond, ordinary at first glance, its real beauty as a jewel is only revealed through cutting and polishing.

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WINEMAKER'S NOTES

2019 VINTAGE REPORT

2019 was the smallest harvest since 2000 and was indeed a vintage of highs and lows. Fortunately, the quality was exceptional with intense colours, flavours and tannins in the reds; however, yields were meagre due to several climate-related reasons.

A drier than average winter and spring limited vine growth from the outset, and in a dry year, there is a higher risk of frost. The Barossa and Eden Valleys were hit by frost on 29 September which burnt young shoots, resulting in an even smaller, second-growth crop. The Eden Valley was frosted again on 8 November which disrupted flowering. As if that wasn't enough, hail fell on some vineyards on 22 November.

What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season.

For the first time in 20 years, we took Easter off with the final press load on Good Friday. The kids loved having their Dad home to share his Easter eggs!

Overall, I am thrilled with the 2019 wines. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Paul Lindner, Chief Winemaker

Colour: Light to medium depth crimson with purple hues.

Aroma: Lifted black cherry, raspberry and rose blossom fills the nostrils with hints of sweet spice and white pepper.

Palate: Sweet, juicy fruit flows over the palate which is light to medium bodied. The red berries are balanced nicely with brambly and peppered spice and soft yet drying tannins which continue through the long and fruitful finish.

Cellaring: 2019 - 2026



VINTAGE

2019

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

91% Grenache, 7% Counoise, 2% Carignan.

OAK TREATMENT

Old American oak

TIME IN OAK

Six months

VINE AGE

47 to 100+ year old vines

YIELD PER ACRE

2 tonnes per acre

SUB REGIONAL SOURCE

Bethany, Lyndoch and Vine Vale

TRELLISING

Permanent arm single wire and 'T' Trellising

SOIL TYPE

Deep sand over red clay and iron stone / black Biscay clay.

HARVEST DATE

14 March to 10 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 5.4g/L

Residual Sugar: 2.3g/L

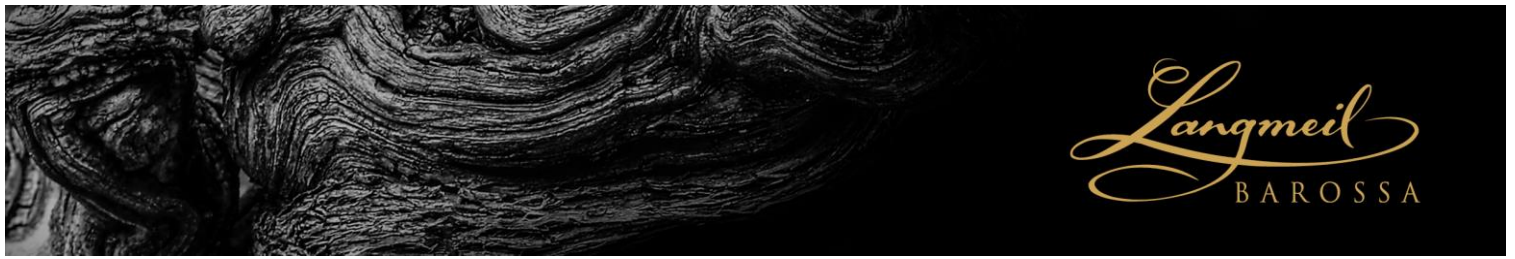
VA: 0.44g/L

FOOD MATCH

Slow cooked lamb shanks; mushroom pie; pan fried veal chops; roast duck with plum sauce.

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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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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 to deep crimson with purple hues.

Aroma: Lifted blackcurrant and blueberry aromas entwine with biscuity French oak, hints of liquorice and more 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 fruity and velvety finish.

Cellaring: 2019 – 2029



VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHICAL INDICATION
Barossa

GRAPE COMPOSITION
100% Cabernet Sauvignon

OAK TREATMENT
51% new and 49% second fill French oak hogsheads

TIME IN OAK
Twenty-four months

VINE AGE
Planted in 1959, 1964 and 1971

SUB REGIONAL SOURCE
Lyndoch and Light Pass

YIELD PER ACRE
0.5 – 1.5 tonnes per acre

TRELLISING
Single wire permanent arm

SOIL TYPE
Grey sandy loam over clay

HARVEST DETAILS
27 March – 10 April

TECHNICAL ANALYSIS
Alcohol: 15%
pH: 3.44
TA: 7.31g/L
Residual Sugar: 2.6g/L
VA: 0.68g/L

FOOD MATCH
Char-grilled rib-eye; roast duck; venison.

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