

Langmeil
BAROSSA

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 to this day and is 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

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: Medium to deep crimson with purple hues.

Aroma: A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

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

Cellaring: 2020 – 2030



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

15% new French and 85% seasoned French oak.

TIME IN OAK

20 Months

VINE AGE

15 to 59-year-old vines

SUB REGIONAL SOURCE

Nine individual Barossa parishes

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

9 March to 19 Apr

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 7.11g/L

Residual Sugar: 2.4g/L

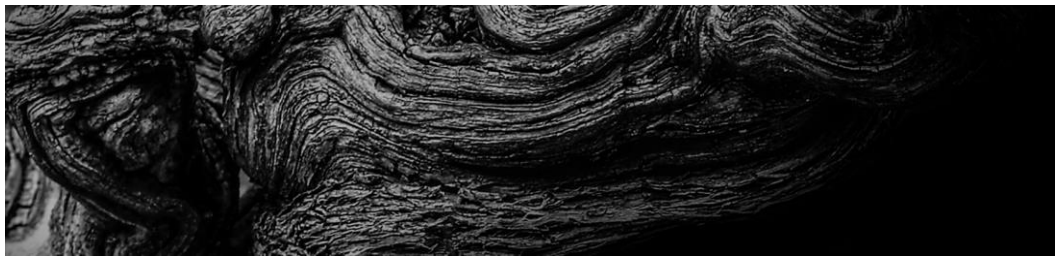
VA: 0.55g/L

FOOD MATCH

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

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Langmeil
BAROSSA

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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2018 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.

THE WINERY

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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*