

# 2019 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.

## 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

### 2019 VINTAGE REPORT

2019 was the smallest vintage in twenty years due to a drier than average growing season with spring frosts. 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. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Colour: Light to medium depth crimson with purple hues.

Aroma: Dark cherry, raspberry and brambly spice mingle with hints of sweet oak and savoury notes adding to the complexity.

**Palate:** Juicy red berries and dark cherries flow through the palate, with the soft, sweet fruit balancing with pepper and briary spices. The finish lingers on a fruity and spicy note with typical chalky yet fine-grained tannins.

Cellaring: 2021-2029

*Food match: Slow cooked lamb shanks; crispy skin salmon; roast pork or duck; dark chocolate.* 

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION Barossa Vallev

**GRAPE COMPOSITION** 100% Grenache

OAK TREATMENT 11% new French oak and 89% seasoned American oak.

TIME IN OAK Eighteen months

VINE AGE Barossa old vines from 46-134-years-old

SUBREGIONAL SOURCE Lyndoch/Light Pass

YIELD PER ACRE 1.5 tonnes per acre

**TRELLISING** 'T' trellis / Bush vine

**SOIL TYPE** *Deep, coarse sand over red clay and ironstone* 

HARVEST DETAILS 6 March / 29 March

**TECHNICAL ANALYSIS** Alcohol: 15% pH: 3.42 TA: 5.6g/L Residual Sugar: 2.46g/L VA: 0.42g/L

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# 2020 MASSIMO PRIMITIVO MONTEPULCIANO

# STORY BEHIND THE WINE

*Massimo* Baraglia left Italy in 1929, seeking a new life for his family. Ten years later he was reunited with his wife, Maria, and their two children when they settled in the Barossa. They maintained their traditions, growing grapes, making wine, salami and cheese as their descendants do to this day.

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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 fullbodied wines.

### Colour: Deep crimson with purple hues.

*Aroma:* Perfumed and bursting with red roses and ripe Satsuma plum combined with hints of black olive and brambly spice.

**Palate:** Juicy blue and red fruits, and brambly spice come together in this medium-bodied wine with fine suede-like tannins adding to the mouthfeel. The fresh and bright fruit flows through to the slightly savoury and spicy finish.

Cellaring: 2021-2031

*Food match: Roasted game meats; cured meat platter; tomato-based pasta dishes.* 

Paul Lindner, Chief Winemaker

ACCOLADES

The Real Review - 92 points 'quite delicious'



GEOGRAPHICAL INDICATION Barossa Valley

GRAPE COMPOSITION 56% Primitivo and 44% Montepulciano

OAK TREATMENT Seasoned French and American oak

TIME IN OAK *Ten months* 

VINE AGE 6-years-old (you've got to start somewhere!)

SUB REGIONAL SOURCE Vine Vale and Tanunda

YIELD PER ACRE 2-3 tonnes per acre

TRELLISING Single wire, rod and spur pruned

SOIL TYPE Loam over red clay and ironstone, deep sand over red clay.

HARVEST DETAILS 14 and 16 March

TECHNICAL ANALYSIS Alcohol: 14.5% pH: 3.64 TA: 5.9 g/L Residual Sugar: 2.4 g/L VA: 0.53 g/L



# 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

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### 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

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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