

2021 BLACK WIDOW MOURVÈDRE PETITE SIRAH SHIRAZ CARIGNAN COUNOISE CINSAULT

STORY BEHIND THE WINE

*Johanne Pfeiffer and Christian Auricht sought a new life in the Barossa, where they married and raised a family. They brought their traditions with them, including brides wearing black dresses on their wedding day. Sadly, Johanne was widowed in 1860, and this wine is named **Black Widow** in her honour.*

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

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalized the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.

Colour: *Deep purple.*

Aroma: *Delicious, lifted aroma of Raspberry, Boysenberry and white pepper fill the nostrils with hints of liquorice and sweet spice.*

Palate: *Mouth-filling juicy fruit lives up to the aroma balanced nicely with sweet and peppery spice, and youthful, firm tannins. The palate is medium bodied with a velvety, fruity, and spicy finish.*

Cellaring: *2022-2032*

Food match: *Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; chilli dishes.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

29% Mourvèdre, 29% Petite Sirah, 15% Shiraz, 14% Carignan, 11% Counoise, 2% Cinsault

OAK TREATMENT

Old American and French oak

TIME IN OAK

Ten to twelve months

VINE AGE

4 to 20-year-old vines

SUBREGIONAL SOURCE

Ebenezer, Moppa, Nuriootpa, Tanunda, Vine Vale

YIELD PER ACRE

2 to 4 tonnes per acre

TRELLISING

2 wire, vertical and spur pruned.

SOIL TYPE

Sandy loam, deep sand over red clay, red clay over limestone and iron stone.

HARVEST DETAILS

24 March to 15 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.49

TA: 6.09 g/L

Residual Sugar: 2.4 g/L

VA: 0.36 g/L

2020 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.*

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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 full-bodied wines.

***Colour:** Medium depth crimson with purple hues.*

***Aroma:** Dark cherry, raspberry, and sweet spice mingle with hints of cedary oak and savoury notes, adding complexity.*

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

***Cellaring:** 2021-2031*

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

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Grenache

OAK TREATMENT

12% new French oak and 88% seasoned American oak.

TIME IN OAK

Seventeen months

VINE AGE

Barossa old vines between 47 and 135-years-old.

SUBREGIONAL SOURCE

Lyndoch

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

'T' trellis / Single cordon

SOIL TYPE

Deep, coarse sand over red clay and ironstone

HARVEST DETAILS

6 March / 23 March

TECHNICAL ANALYSIS

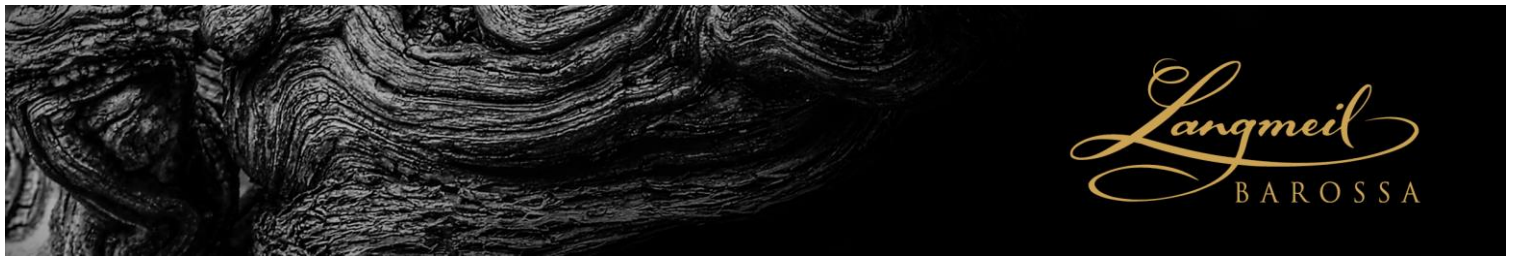
Alcohol: 15%

pH: 3.53

TA: 5.3g/L

Residual Sugar: 2.33g/L

VA: 0.34g/L



VALLEY FLOOR SHIRAZ

STORY BEHIND THE WINE

The Barossa is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the Valley Floor, a highly-prized strip of prime viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

Local knowledge has helped us select and secure prized Shiraz across the breadth and depth of the Barossa while retaining the foundation fruit from the Valley Floor. The combination of hands-on winemaking and vineyard diversity results in pure Barossa Shiraz. This is why the Valley Floor Shiraz has received the Barossa Trust Mark.

THE WINERY

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WINEMAKER'S NOTES

2016 VINTAGE REPORT

We are getting used to sampling earlier each year, and in 2016, for the first time, a parcel of Shiraz was nearly booked in for the end of January. Fortunately, timely rain and mild conditions delayed the start of vintage, allowing flavour and colour to catch up with sugar levels. With the dry winter and a slightly warmer spring, favourable flowering and fruit set, yields were generally little above average (except our Eden Valley vineyard which was hit by frost on 1 December, yes, December!). Followed by mild, late summer weather, both growers and winemakers were happy to see another solid vintage tucked away.

By early March, 70% of our harvest was complete and with another sprinkling of rain, vintage slowed, building flavour in the late-ripening varieties like Grenache and Mataro, as well as excellent results from our Eden Valley reds and whites. We finished harvest with our Eden Valley Cabernet Sauvignon on 15 April. This vintage highlights how tenacious and robust grape vines are, producing good yields and high quality in a dry season (but they cannot 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!

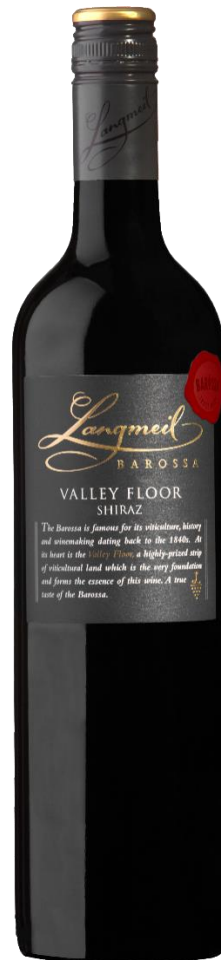
Paul Lindner, Chief Winemaker

Colour: Medium depth crimson with purple hues.

Aroma: A rich and lifted aroma of Satsuma plum and mulberry mingle with sweet spice, chocolate hints and savoury tones.

Palate: Rich, sweet and spicy fruit in balance with velvety yet youthfully austere tannins. A complex, medium to full bodied wine showing hints of mocha and vanilla, which flow through to the lengthy, fruitful, pepper and spice finish.

Cellaring: 2018 – 2028



VINTAGE

2016

COUNTRY OF ORIGIN

Australia

GIOGRAPHICAL INDICATION

92% Barossa Valley / 8% Eden Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

14% new American oak, 86% seasoned American and French oak hogsheads

TIME IN OAK

24 months

VINE AGE

9 to 100+ year-old vines

SUB REGIONAL SOURCE

A selection of parishes from the Barossa Grounds

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLESING

Mostly single and double wire, rod and spur

SOIL TYPE

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

HARVEST DETAILS

8th February to 23rd March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 6.8 g/L

Residual Sugar: 2.5 g/L

VA: 0.35 g/L

FOOD MATCH

Stir fried beef with basil;
American style slow cooked ribs;
Sunday roast; aged cheddar.