

2020 RESURRECTION MATARO

STORY BEHIND THE WINE

*Hidden under the Monastrell and Mourvèdre aliases, Mataro has too often been relegated to the rank of a 'blend only' grape. The time for a **Resurrection** is upon us. Driven by a new generation of Barossa winemakers, Mataro is now taking its rightful place as a variety of regional significance.*

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri and Peramangk people, past, present and future, the traditional custodians of the land on which we grow and make our wines.

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

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 to deep crimson with purple hues.*

Aroma: *Lifted red fruits and Turkish delight mingle with pepper and savoury hints.*

Palate: *Juicy plum and mulberry fruits flow over the palate with white pepper and brambly spice, adding complexity – a medium-bodied wine with fine tannin and a lovely, fruity and spicy finish.*

Cellaring: *2022-2030*

Food match: *Lamb or venison roast; vegetarian nut roast; Beef Bourguignon.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Mataro

OAK TREATMENT

Seasoned American and French oak

TIME IN OAK

Fifteen months

VINE AGE

25-year-old vines

SUBREGIONAL SOURCE

Williamstown

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double cordon, spur pruned

SOIL TYPE

Rich brown loam over red clay

HARVEST DETAILS

17 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.47

TA: 5.88 g/L

Residual Sugar: 2.4 g/L

VA: 0.45 g/L

2019 KERNEL CABERNET SAUVIGNON

STORY BEHIND THE WINE

*Commissioned by George Fife Angas in 1836, German geologist, Johann Menge, made extensive inspections of New Silesia, now better known as the Barossa. Having surveyed the region, he wrote a prophetic letter to his employer reporting that "your land is and will prove the **kernel** of this province."*

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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: *Medium to deep crimson with purple hues.*

Aroma: *A bright and lifted aroma of blackcurrant, violets and liquorice mingle with black olive, chocolate and savoury notes.*

Palate: *Juicy blue fruits coat the palate balanced with soft, velvety tannins. A complex, medium to full-bodied wine showing hints of brambly spice and vanilla which flow through to the lengthy, fruit, peppery and spicy finish.*

Cellaring: *2021-2036*

Food match: *BBQ spare ribs; veal chops; hearty beef and potato casserole; hard cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

48% new and 52% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

22-60-year-old vines

SUB REGIONAL SOURCE

Tanunda, Eden Valley and Light Pass

YIELD PER ACRE

1 -1.5 tonnes per acre

TRELLISING

Single permanent cordon

SOIL TYPE

Grey sandy loam over clay, black Biscay clay

HARVEST DETAILS

20 March to 28 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.45

TA: 6.7 g/L

Residual Sugar: 2.6 g/L

VA: 0.69 g/L

2019 ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

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Colour: *Medium to deep crimson with purple hues.*

Aroma: *A rich bouquet of red and blue fruits, herbs and cedar, entwine with hints of sweet spice, 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: *2021-2036*

Food match: *Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; matured cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

44% new and 56% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

Average age 70 years

SUBREGIONAL SOURCE

Lyndoch, Penrice, Stonewell, Tanunda and Light Pass

YIELD PER ACRE

1 tonne per acre

TRELLISING

Mostly single wire permanent arm and rod and spur

SOIL TYPE

Red clay over limestone and ironstone and deep sandy loam

HARVEST DETAILS

28 February to 7 March

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.42

TA: 6.3g/L

Residual Sugar: 2.7g/L

VA: 0.7g/L