

### 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 Kaurna, 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

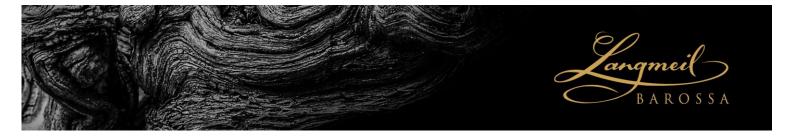
### **TECHNICAL ANALYSIS**

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**

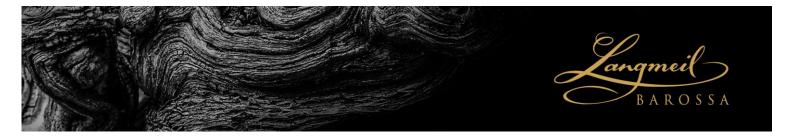
Grey sandy loam over clay, black Biscay clay

### 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 all spice sweetness adding to the mouth feel. 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