

## LONG MILE SHIRAZ

### STORY BEHIND THE WINE

Settled in 1842, Langmeil was the name given to one of the earliest German villages in the Barossa Valley. This name translates as 'Long Mile' which represents the distance from our historic winery site to the Langmeil church and what it means to commit oneself to a life of wine.

### 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 harvest since 2000 and was indeed a vintage of highs and lows. Fortunately, the quality was exceptional with intense colours, flavours and tannins in the reds; however, yields were meagre due to several climate-related reasons.

A drier than average winter and spring limited vine growth from the outset, and in a dry year, there is a higher risk of frost. The Barossa and Eden Valleys were hit by frost on 29 September which burnt young shoots, resulting in an even smaller, second-growth crop. The Eden Valley was frosted again on 8 November which disrupted flowering. As if that wasn't enough, hail fell on some vineyards on 22 November.

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.

For the first time in 20 years, we took Easter off with the final press load on Good Friday. The kids loved having their Dad home to share his Easter eggs!

Overall, I am thrilled with the 2019 wines. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

*Paul Lindner, Chief Winemaker*

**Colour:** Deep crimson with purple hues.

**Aroma:** Lifted aroma of satsuma plum and mulberry, mingle with floral, herbal and savoury notes with a touch of white pepper.

**Palate:** Bright, juicy and rich fruit flows over the tongue giving a lovely full palate yet medium-bodied. Lightly peppery and spicy notes add to the complexity, with hints of licorice and silky tannins flowing onto the long, fruity and spicy finish.

**Cellaring:** 2020-2027+



**VINTAGE**  
2019

**COUNTRY OF ORIGIN**  
Australia

**GEOGRAPHICAL INDICATION**  
Barossa Valley

**GRAPE COMPOSITION**  
100% Shiraz

**OAK TREATMENT**  
Seasoned French and American oak barrels

**TIME IN OAK**  
Ten months

**VINE AGE**  
12 to 35-year-old vines

**SUB REGIONAL SOURCE**  
Bethany, Gomersal, Light Pass Greenock and Vine Vale

**YIELD PER ACRE**  
3-3.5 Tonnes per Acre

**TRELLISING**  
Mostly single and double wire, rod and spur

**SOIL TYPE**  
Red clay over lime stone and iron stone, deep sand over red clay and Biscay black clay.

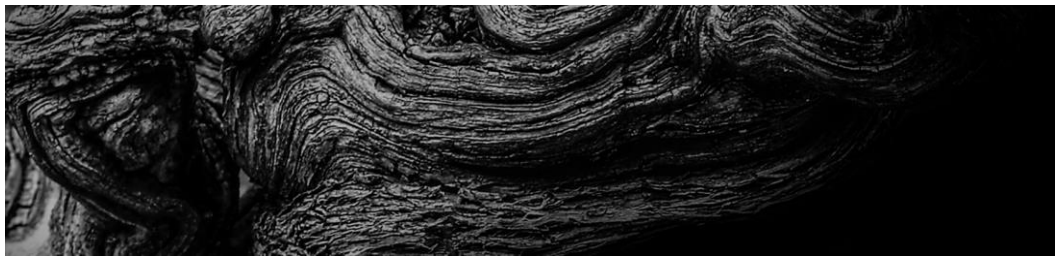
**HARVEST DETAILS**  
28 February to 12 March

**TECHNICAL ANALYSIS**  
Alcohol: 14.5%  
pH: 3.48  
TA: 5.9 g/L  
Residual Sugar: 2.6 g/L  
VA: 0.55 g/L

**FOOD MATCH**  
Grazing platters of cheeses, pâtés, cured meats, dried fruits and condiments; lamb and pasta soup; vegetable frittata;

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*Langmeil*  
BAROSSA

## 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

### 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 red crimson with purple hues.

**Aroma:** A rich bouquet of red and blue fruits with black olive, vanilla and herbal notes.

**Palate:** Red and blue fruits flow through the medium to full-bodied palate with herbal and brambly spices adding complexity. Fine-grained tannins balance the sweet fruit on the long, rich and savoury finish.

**Cellaring:** 2019-2029.



### VINTAGE

2017

### COUNTRY OF ORIGIN

Australia

### GIOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Cabernet Sauvignon

### OAK TREATMENT

25% New and 75% seasoned French oak hogsheads

### TIME IN OAK

Twenty-four months

### VINE AGE

21 to 58-year-old vines

### SUB REGIONAL SOURCE

Lyndoch and Light Pass

### YIELD PER ACRE

2 - 3 tonnes per acre

### TRELLISING

Single permanent cordon

### SOIL TYPE

Grey, sandy loam over clay

### HARVEST DETAILS

28 March – 10 April

### TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.45

TA: 6.76g/L

Residual Sugar: 2.6g/L

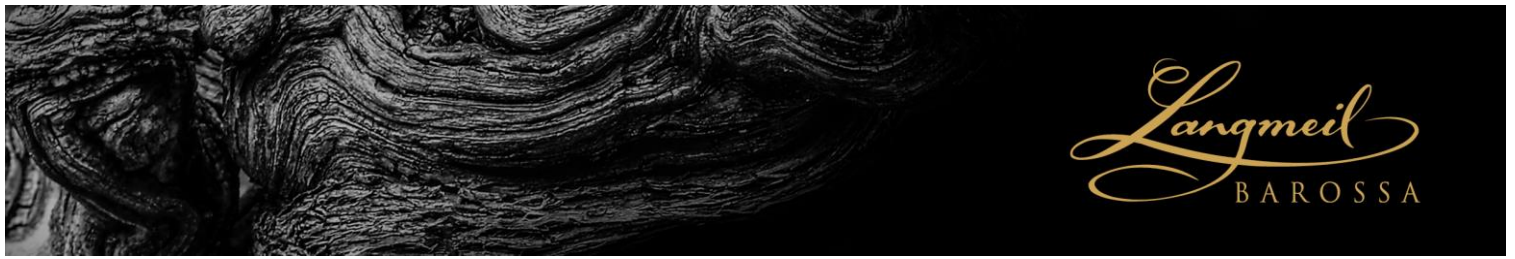
VA: 0.59g/L

### FOOD MATCH

BBQ spare ribs; veal chops; hearty beef and potato casserole; hard cheese platter.

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## 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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## 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 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



**VINTAGE**  
2018

**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

**FOOD MATCH**  
Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; matured cheese platter.