

2019 LEGENDARY CABERNET SHIRAZ

STORY BEHIND THE WINE

The Barossa has garnered a **Legendary** reputation for the exceptional quality of its red wines from some of the world's oldest vineyards. They were planted in the 1840s and are still cultivated by descendants of the original settlers.

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: Medium to deep crimson with purple hues.

Aroma: Lifted blue fruits on the nose with hints of raspberry and Satsuma plum joining the mix. Hints of mint and liquorice add to the complexity with cedary oak and savoury notes.

Palate: Rich and juicy fruit flows through the palate which is medium to full-bodied. The Cabernet Sauvignon shines through with its blackcurrant, blueberries and brambly spice, while the Shiraz fills the palate and softens the tannins on the finish.

Cellaring: 2021-2031

Food match: Medium-rare Bolar roast with mushrooms; grilled 'T' bone steak medium-rare.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

67% Cabernet Sauvignon and 33% Shiraz

OAK TREATMENT

13% new French oak, 5% new American oak and 82% seasoned oak

TIME IN OAK

Twenty-four months

VINE AGE

15 to 80 year-old vines

SUB REGIONAL SOURCE

Multiple sub-regions within the Barossa and Eden Valley

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Single permanent arm and double vertical wire with rod and spur

SOIL TYPE

From red clay over limestone and ironstone to deep sand

HARVEST DETAILS

20 February to 10 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 6.4 g/L

Residual Sugar: 2.5 g/L

VA: 0.61 g/L

2018 KERNEL CABERNET SAUVIGNON

STORY BEHIND THE WINE

Commissioned by George Fife Angas in 1836, German geologist and mineralogist, Johann Menge, made extensive inspections of the hills country 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."

THE WINERY

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WINEMAKER'S NOTES

2018 VINTAGE REPORT

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

Colour: Medium to deep crimson with purple hues.

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

Palate: Rich, plummy fruit and sweet spice balances with soft, velvety tannins. A complex, medium to full bodied wine showing hints of mocha, bramble and vanilla which flow through to the lengthy, fruitful, peppery and spicy finish.

Cellaring: 2020-2030

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

28% new and 72% seasoned French oak hogsheads

TIME IN OAK

Twenty four months

VINE AGE

22 to 59 year-old vines

SUB REGIONAL SOURCE

Tanunda, Eden Valley and Light Pass

YIELD PER ACRE

2 to 3 tonnes per acre

TRELLISING

Single permanent cordon

SOIL TYPE

Grey sandy loam over clay

HARVEST DETAILS

24 March to 19 April

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.4

TA: 7.3 g/L

Residual Sugar: 2.6 g/L

VA: 0.73 g/L

2020 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

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: *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: *2022-2038*

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