

NON-VINTAGE SPARKLING SHIRAZ

STORY BEHIND THE WINE

If there is one wine made in this world to which Australia can lay claim, it is Sparkling Shiraz. This style of wine first appeared in South Australia in 1888. More than a century later it is now regarded as a symbol of the Barossa. It's in our blood!

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

2018 VINTAGE REPORT

Despite advances in winemaking since our first Shiraz vineyard was planted in 1843, we have no reason to change the traditional Australian style. Langmeil's Sparkling Shiraz is a Non Vintage, bottle fermented Shiraz with it's Cuvee' originating from the 1998 vintage. Left on its lees for 24 months and liquored with our own vintage fortified Shiraz, it is a wine for all occasion.

Colour: *Medium depth, crimson with a red rim.*

Aroma: *Rich, ripe plum and mulberry jam with a dollop of cream on a fresh scone. What more can I say?!*

Palate: *The juicy fruits and creamy vanilla mingle on the palate with an amazingly fine bead. Saucy and savoury, secondary characters from the old base wine adds to the complexity with suede tannins and balanced sweetness rounding off the finish.*

Food match: *Anytime on Christmas Day, particularly for breakfast! Any time of the year really. Serve chilled and be sure to have extra bottles on hand as you will run out.*

Paul Lindner, Chief Winemaker



DISGORGED

November 2020

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Continual old oak aging since 1998.

TIME IN OAK

Twenty six months

VINE AGE

10-35 year-old vines

SUB REGIONAL SOURCE

A selection of parishes within the Barossa

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

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

TECHNICAL ANALYSIS

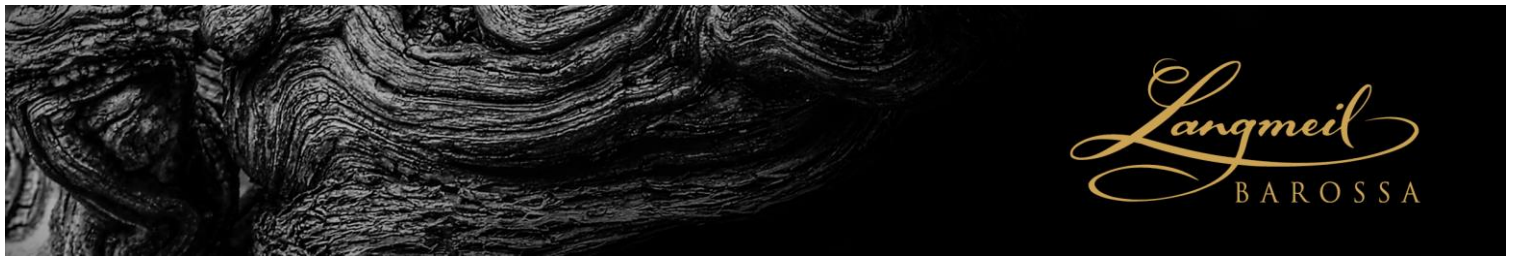
Alcohol: 14.5%

pH: 3.5

TA: 5.7 g/L

Residual Sugar: 12.8 g/L

VA: 0.5 g/L



HANGIN'S SNAKES SHIRAZ VIOGNIER

STORY BEHIND THE WINE

Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers Wally Krieg didn't curse, just as his forebears didn't, but in the heat of vintage was often heard to exclaim "Hangin' Sankes!".

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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 were followed by windy conditions and four consecutive 37°C days, helping to dry out canopies and preventing 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 great 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 depth crimson with purple hues.

Aroma: A rich and lifted bouquet of violet and raspberry jump out of the glass with hints of musk lolly, pepper and herbal notes adding to the complexity.

Palate: Ripe and juicy berries flow onto the medium-bodied palate with soft and velvety tannins adding structure and texture to the wine while sweet and briary spice balances the juicy fruit through the finish.

Cellaring: 2019 – 2026



VINTAGE
2017

COUNTRY OF ORIGIN
Australia

GEOGRAPHICAL INDICATION
Barossa Valley

GRAPE COMPOSITION
96% Shiraz fermented on 4% Viognier skins

OAK TREATMENT
Matured in seasoned American and French oak

TIME IN OAK
Ten months

VINE AGE
Ten – 20-year-old vines

SUB REGIONAL SOURCE
Bethany, Greenock and Lyndoch

YIELD PER ACRE
3-3.5 tonnes per acre

TRELLISING
Rod and spur or double trellis / permanent arm and foliage wires

SOIL TYPE
Mostly deep red clay over limestone

HARVEST DETAILS
10 to 15 March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.54
TA: 5.95 g/L
Residual Sugar: 2.4 g/L
VA: 0.40 g/L

WINE MATCH
Barbecued meat; roast pork or lamb; pizza.

True to the Region · True to the Community · True to Ourselves

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2018 THE FREEDOM 1843 SHIRAZ

STORY BEHIND THE WINE

Langmeil is home to The Freedom Shiraz, believed to be planted in 1843 by vigneron Christian Auricht. Escaping war and persecution in Prussia, Auricht travelled to his new homeland, finding freedom in the Barossa Valley. The original plantings still survive and are some of the oldest and rarest vines in the world.

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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: Deep crimson.

Aroma: An intense aroma of ripe Satsuma plum, mocha, vanilla and savoury notes combine with hints of cedar and sweet spices.

Palate: Rich, sweet fruit is balanced wonderfully with briary and sweet spices and lovely, silky tannins. A full-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, brambly fruit finish.

Cellaring: 2020-2035

Food match: Kangaroo steak with plum sauce; lamb shanks; grilled or roast beef; hard matured cheese.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

50% new and 50% seasoned French oak hogsheads and barriques

TIME IN OAK

Twenty five months

VINE AGE

175 year-old vines

SUB REGIONAL SOURCE

Langmeil Winery Tanunda

YIELD PER ACRE

2 tonnes per acre

TRELLISING

Single wire rod and spur with catch wire

SOIL TYPE

Dark, rich loam to red clay over ironstone and limestone

HARVEST DETAILS

16 and 23 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.4

TA: 6.7 g/L

Residual Sugar: 2.5 g/L

VA: 0.58 g/L