

NON-VINTAGE STELLE NERE SPARKLING SHIRAZ

STORY BEHIND THE WINE

*Sparkling Shiraz is Australia's gift to the world of wine. A staple at Barossa celebrations and a feature of the festive season. Our father, Richard, loved red wine and the cosmos, and he always encouraged us to reach for the stars. We dedicate **Stelle Nere**, Italian for black stars, to his memory.*

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.

TASTING NOTES

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

Aroma: *Rich, ripe plum and raspberry jam with hints of sweet oak and yeasty creaminess.*

Palate: *The juicy fruits and creamy vanilla mingle on the palate with an amazingly fine bead. Saucy and savoury, secondary characters from the older base wines add to the complexity with suede-like 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

AWARDS

Trophy/95 Points Australian Sparkling Wine Awards

92 Points Halliday Wine Companion - Dave Brooks

Gold Global Sparkling Masters UK



DISGORGED

November 2022

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

Continual seasoned oak aging since 1998

TIME IN BOTTLE

Two years on yeast lees

VINE AGE

10 to 100+-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

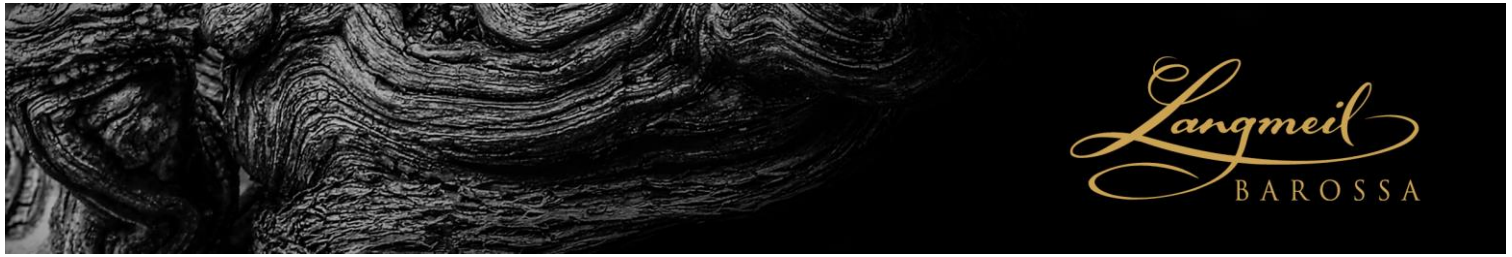
Alcohol: 14.5%

pH: 3.41

TA: 6.3 g/L

Residual Sugar: 13.5 g/L

VA: 0.44 g/L



THE FIFTH WAVE GRENACHE

STORY BEHIND THE WINE

The Fifth Wave is Langmeil’s most treasured Old Vine Garden Grenache, dedicated to the fifth generation of the Lindner family. Planted in the middle of the last century, The Fifth Wave is our ‘call to arms’ to protect, preserve and celebrate the best of the Barossa.

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WINEMAKER’S NOTES

2016 VINTAGE REPORT

We are getting used to sampling earlier each year, and in 2016, for the first time, a parcel of Shiraz was nearly booked in for the end of January. Fortunately, timely rain and mild conditions delayed the start of vintage, allowing flavour and colour to catch up with sugar levels. With the dry winter and a slightly warmer spring, favourable flowering and fruit set, yields were generally little above average (except our Eden Valley vineyard which was hit by frost on 1 December, yes, December!). Followed by mild, late summer weather, both growers and winemakers were happy to see another solid vintage tucked away.

By early March 70% of our harvest was complete and with another sprinkling of rain, vintage slowed, building flavour in the late-ripening varieties like Grenache and Mataro, as well as excellent results from our Eden Valley reds and whites. We finished harvest with our Eden Valley Cabernet Sauvignon on 15 April. This vintage highlights how tenacious and robust grape vines are, producing good yields and high quality in a dry season (but they cannot sustain dry conditions forever). Fortunately, a more normal winter this year with much-needed rain is refilling the soil and water resources. Bring it on!

Paul Lindner, Chief Winemaker

Colour: Light to medium depth crimson.

Aroma: Dark cherry, raspberry fruits and a eucalypt lift combine with sweet spices and hints of vanilla, adding to the complexity.

Palate: Juicy red berries and dark cherries flow through the palate, melting into lovely sweet and briary spices. The finish lingers on a fruitful and spicy note with typical chalky yet fine-grained tannins.

Cellaring: 2018–2028

VINTAGE
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa Valley

GRAPE COMPOSITION
100% Grenache

OAK TREATMENT
Matured in seasoned French oak

TIME IN OAK
19 months

VINE AGE
Average age greater than 70 years old.

SUB REGIONAL SOURCE
Lyndoch and Light Pass

YIELD PER ACRE
1.5 tonnes per acre

TRELLISING
‘T’ trellis and single wire permanent arm

SOIL TYPE
Deep, coarse sand over red clay and ironstone.

HARVEST DETAILS
25 February to 7 March

TECHNICAL ANALYSIS
Alcohol: 15%
pH: 3.27
TA: 6.73g/L
Residual Sugar: 2.6g/L
VA: 0.68g/L

FOOD MATCH
Slow cooked lamb shanks;
crispy skin salmon;
roast pork or duck;
dark chocolate.



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

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2022 PRIME CUT SHIRAZ

STORY BEHIND THE WINE

*The Lindner family has a proud Barossa food history comprising four generations of butchers with a well-deserved reputation for always supplying the **Prime Cut**. Their descendants chose grape growing and winemaking instead, but remain inspired by the same philosophy as their ancestors.*

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WINEMAKER'S NOTES

2022 VINTAGE REPORT

A great start to the year with healthy winter rains followed by a mild spring led to optimism about the up-and-coming harvest. However, as so often with farming, Mother Nature had other plans. On 28th October, a 15-minute hailstorm tore a massive strip of devastation through the Barossa, with crop losses of between 30% to 100% I had to wear earmuffs in the shed to stop my ears from bleeding; it was that loud.

After the storm, the remainder of the growing and ripening season was mild to cool, enabling plenty of hang time on the vine for great flavour and colour development.

Harvest ran smoothly, starting and finishing later than usual with our Eden Valley Cabernet Sauvignon picked in early May.

It's another cracking cooler vintage.

Colour: *Deep purple.*

Aroma: *Delicious, rich aroma of Satsuma plum and Raspberry fill the bouquet with hints of liquorice, savoury notes and sweet spice.*

Palate: *Mouth-filling juicy fruit lives up to the aroma and is balanced nicely with subtle oak, sweet and peppery spice and youthful, firm tannins. The palate is medium to full-bodied with a velvety, fruity and spicy finish.*

Cellaring: *2023-2033*

Food match: *Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; Osso Bucco.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

10% new American oak and 90% seasoned American oak hogsheads

TIME IN OAK

Ten months

VINE AGE

12 to 20-year-old vines

SUB REGIONAL SOURCE

Light Pass, Stone Well, Moppa and Eden Valley

YIELD PER ACRE

2 to 3 tonnes per acre

TRELLISING

Double wire, rod and spur and single permanent cordon

SOIL TYPE

Red clay over limestone and ironstone, sand over red clay

HARVEST DETAILS

15 March to 22 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.5

TA: 6 g/L

Residual Sugar: 2.3g/L

VA: 0.38 g/L