

Langmeil
BAROSSA

VALLEY FLOOR SHIRAZ

STORY BEHIND THE WINE

The Barossa is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the Valley Floor, a highly-prized strip of prime viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

Local knowledge has helped us select and secure prized Shiraz across the breadth and depth of the Barossa while retaining the foundation fruit from the Valley Floor. The combination of hands-on winemaking and vineyard diversity results in pure Barossa Shiraz. This is why the Valley Floor Shiraz has received the Barossa Trust Mark.

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

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.

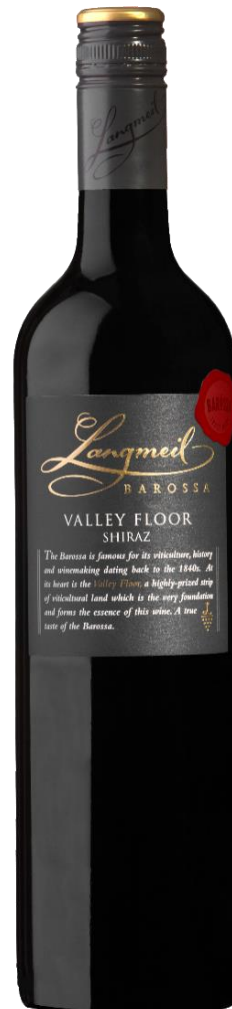
Paul Lindner, Chief Winemaker.

Colour: Medium depth crimson with purple hues.

Aroma: Rich and lifted aromas of Satsuma plum and mulberry mingle with sweet spice, chocolate and savoury notes.

Palate: Rich, sweet and spicy fruit in balance with soft, velvety tannins. A complex, medium-bodied wine showing hints of mocha, choc-mint and vanilla, which flow through to the lengthy, fruity, peppery and spicy finish.

Cellaring: 2019 – 2029



VINTAGE

2017

COUNTRY OF ORIGIN

Australia

GIOGRAPHICAL INDICATION

86% Barossa Valley / 14% Eden Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

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

TIME IN OAK

24 months

VINE AGE

9 to > 100+ year-old vines

SUB REGIONAL SOURCE

A selection of parishes from the Barossa Grounds

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, decomposed granite and black clay

HARVEST DETAILS

8th March to 5th May

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.44

TA: 6.28 g/L

Residual Sugar: 2.4 g/L

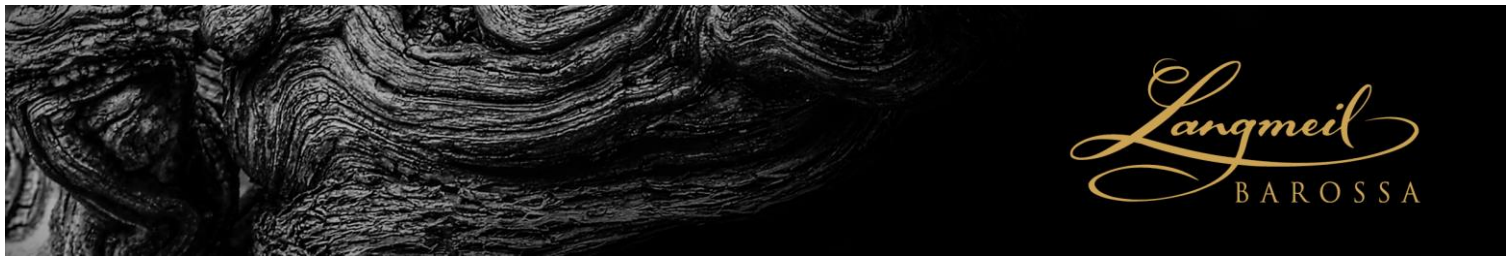
VA: 0.5 g/L

FOOD MATCH

Stir-fried beef with basil;
American style slow cooked ribs;
Sunday roast; mature cheddar.

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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.

THE WINERY

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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: Deep crimson with purple hues.

Aroma: A rich bouquet of red and blue fruits, herbs and cedar, entwine with hints of sage, chocolate 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: 2018–2033.

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VINTAGE
2016

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa

GRAPE COMPOSITION
100% Shiraz

OAK TREATMENT
49% new and 51% seasoned
French oak hogsheads

TIME IN OAK
25 months

VINE AGE
Average age greater than 70
years old

SUB REGIONAL SOURCE
87% Barossa Valley and 13%
Eden Valley

YIELD PER ACRE
1–2 tonnes per acre

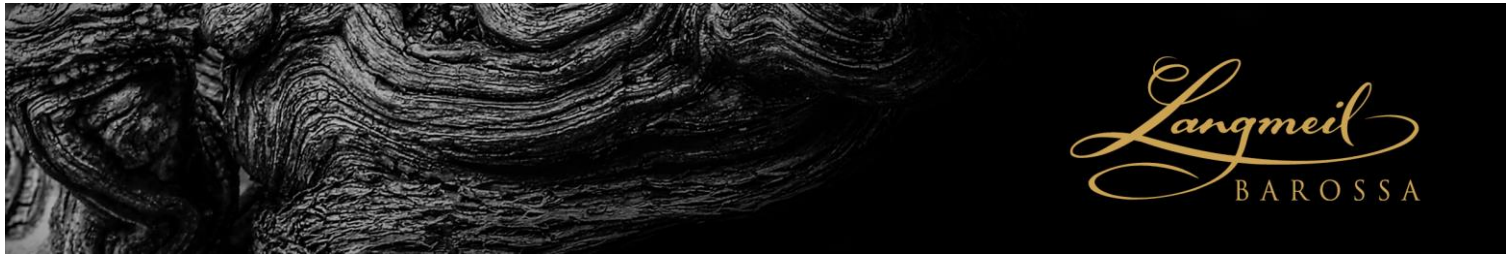
TRELLISING
Mostly single wire permanent
arm and rod and spur

SOIL TYPE
Barossa Valley - red clay over
limestone and ironstone
Eden Valley - decomposed
granite and sandy loam

HARVEST DETAILS
12 February to 18 March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.41
TA: 6.9g/L
Residual Sugar: 2.53g/L
VA: 0.61g/L

FOOD MATCH
Rabbit stifado; Pork or duck
roast; Mushroom risotto;
Roasted vegetable tartlet;
matured cheese platter.



25-YEAR-OLD LIQUEUR TAWNY

STORY BEHIND THE WINE

The 1980s were truly tough times in the Barossa. Demand was down, and vines were being grubbed up. In 1985 Carl Lindner was unable to sell his premium Shiraz grapes, which he knew were far too good to let wither on the vine. Instead, he made a fortified wine and left it to mature in French oak puncheons, establishing a practice that continues to this day.

Those difficult days combined with Carl's foresight and inventiveness have laid the foundation for this truly unique wine.

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WINEMAKER'S NOTES

The finest, ripest fruit combined with traditional winemaking methods have produced this beautiful Liqueur Tawny. Maturation in seasoned French and American oak barrels of varying sizes has created complex, luscious and rich rancio characters, making this the ideal accompaniment to dark chocolate, roasted nuts and open fires.

Paul Lindner, Chief Winemaker

Colour: Burnt orange.

Aroma: Heady notes of caramel, toffee and fruitcake followed by a dusty earthiness and rancio characters.

Palate: Luscious, creamy and sweet. Raisins and caramel coat the mouth then hints of orange peel, mocha and sweet spices add to the complexity. The spiritous, yet soft, slightly drying, oak tannins (rancio) balance the sweetness and the long, honeyed and viscous finish is very persistent. A real winter warmer!

Cellaring: We have done it for you, just open and enjoy!



VINTAGE

Non-Vintage

COUNTRY OF ORIGIN

Australia

GEOGRAPHIC INDICATOR

Barossa Valley

GRAPE COMPOSITION

Predominantly Shiraz with Grenache and Tokay

TIME IN OAK

An average of 25 years

TECHNICAL ANALYSIS

Alcohol: 21.0%

pH: 3.47

TA: 7.2g/L

Residual Sugar: 154g/L

VA: 0.1g/L

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