

2010 EDEN VALLEY DRY RIESLING

Langmeil
BAROSSA



[THE STORY]

Langmeil has always championed Riesling, the world's finest white. Eden Valley, high above the Barossa floor, allows Riesling the potential for great bottle age and ability to transmit the characteristics of the soil, without compromising its inimitable character.

[WINE ANALYSIS]

Alcohol Volume: 12.5%

TA: 7.34g/L

pH: 2.81

VA: 0.54 g/L

Residual Sugar: 4.4 g/L

[WINEMAKING NOTES]

Langmeil's Riesling is picked from very old, tangled, dry grown vines which flourish on ancient soils in the cooler Eden Valley, high above the Barossa floor. After harvest, the pristine fruit is gently pressed and fermented at cool temperatures to produce this delicate, yet intense wine, balanced with crisp natural acidity, typical of the renowned Eden Valley region of the Barossa.

COLOUR • Pale straw with green hues.

NOSE • Lifted citrus blossom, fresh lime and granny smith apples fill the nostrils, with hints of talc and honey.

PALATE • Intense lime and apple fruits flow onto a crisp and lively palate with the acidity balancing the fruit sweetness. The finish is long and zesty with a hint of minerality.

FOOD MATCHING • Freshly shucked oysters, Salsa, Fresh Salads, Seared Scallops.

PEAK DRINKING • 2010—2025