



## 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

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. The family’s vision is to highlight the rare qualities of old vine Shiraz using hands-on winemaking techniques. Gentle destemming, open fermentation, basket pressing and two years’ maturation in French oak barrels accentuate the natural fruit intensity and structure.

## 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.

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



**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.