

2023 BLACKSMITH CABERNET SAUVIGNON

STORY BEHIND THE WINE

In 1842 a 32-year-old **Blacksmith**, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains to this day and is a feature of the winery's heritage setting.

THE WINERY

Langmeil Winery respectfully acknowledges the Kurna, Ngadjuri, and Peramangk people, past, present, and future, as 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.

WINEMAKER'S NOTES

2023 VINTAGE REPORT

2023 saw a much later start to vintage due to higher-than-average winter rains followed by mild spring and summer temperatures. Above-average yields also added to the slow ripening time.

The lovely, aromatic, balanced whites and elegant, structured, somewhat spicier, peppery reds reflect the mild conditions. The wet start to the growing season added disease pressure with downy mildew reducing the crop, and botrytis reared its head in late-ripening vineyards. Harvest finished in early May, and it was a struggle to ripen some of our Eden Valley reds fully. Overall, 2023 was a cooler and fresher vintage expression, and we missed out on some of our premium parcels of Eden Valley fruit. On the plus side, our dams in the Eden Valley are full for a change!

Colour: Medium-depth crimson with purple hues.

Aroma: A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

Palate: Bright and rich berry fruits coat the palate and combine with brambly spice, hints of black olive and liquorice. Medium to full-bodied with velvety, fine-grained tannins adding to the structure, which flows through the long, fruity and spicy finish.

Cellaring: 2026-2036

Food match: Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

95.4% Cabernet Sauvignon
4.6% Malbec

OAK TREATMENT

20% new French oak and
80% seasoned French oak

TIME IN OAK

Twenty-three months

VINE AGE

15 to 62-year-old vines

SUB-REGIONAL SOURCE

Bethany, Gomersal,
Lyndoch, Krondorf,
Penrice, Seppeltsfield, Shea-
Oak Log and Vine Vale

YIELD PER ACRE

1.5 to 2.5 tonnes per acre

TRELLISING

Mostly single and double
permanent arm

SOIL TYPE

Biscay (black cracking clay)
to red clay over limestone

HARVEST DETAILS

24 March to 4 May

TECHNICAL ANALYSIS

Alcohol: 14.5%
pH: 3.38
TA: 6.96 g/L
Residual Sugar: 0.5 g/L
VA: 0.57 g/L