

2023 DELLA MINA SANGIOVESE BARBERA

STORY BEHIND THE WINE

While the Barossa is renowned for its German heritage, there is an important Italian influence too. When the **Della Mina** family emigrated to South Australia from Italy in the 1930s, they were joined in marriage to the Lindner family; an enduring bond was forged based on a mutual love of family, farming, food and wine.

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.

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 red crimson.

Aroma: Lifted raspberry jubes and dried rose petals entwined with savoury notes and a hint of white pepper.

Palate: Juicy cherry and raspberry fruits flow across the palate of this medium-bodied wine, balanced with fine tannins which flow through to a dry, spicy and fruity finish.

Cellaring: 2025-2031

Food match: Antipasto; pizza and tomato-based pasta dishes.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

71.5% Sangiovese and 28.5% Barbera, co-fermented

OAK TREATMENT

Seasoned French oak

TIME IN OAK

Twenty-four months

VINE AGE

13-year-old Sangiovese and 11-year-old Barbera vines

SUBREGIONAL SOURCE

Stockwell and Lyndoch

YIELD PER ACRE

Sangiovese 3 tonnes and Barbera 0.5 tonnes per acre

TRELLISING

Single wire, permanent arm

SOIL TYPE

Deep red clay

HARVEST DETAILS

11 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.4

TA: 5.73 g/L

Residual Sugar: 0.5 g/L

VA: 0.36 g/L