

## 2023 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 viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

### 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 to deep crimson with purple hues.

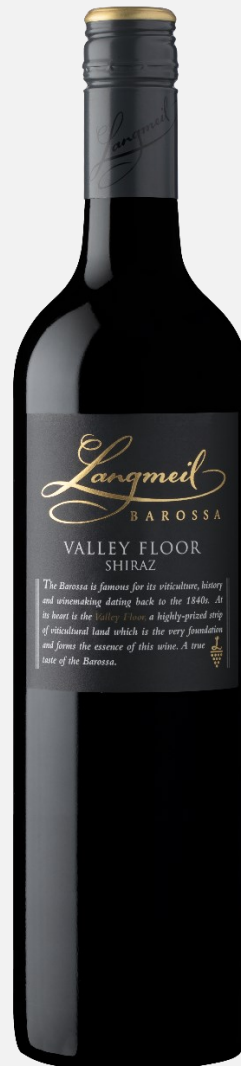
**Aroma:** Rich and lifted aromas of Satsuma plum, mulberry and floral notes mingle with sweet and peppery spice, chocolate and savoury hints.

**Palate:** Rich, plummy fruit and sweet spice balanced by soft velvety tannins. A complex, medium-to-full bodied wine showing hints of mocha, bramble and vanilla which flow through the long, fruity, and spicy finish.

**Cellaring:** 2025-2035

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

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

13% new American oak and 87% seasoned American and French oak hogsheads

### TIME IN OAK

Twenty-four months

### VINE AGE

10 to 142-year-old vines

### SUB-REGIONAL SOURCE

A selection of parishes 95% Barossa Valley and 5% Eden Valley

### YIELD PER ACRE

1.5 to 3.5 tonnes per acre

### TRELLISING

Mostly single and double wire, rod and spur

### SOIL TYPE

Deep sand, red clays, rich loamy soils, decomposed granite and black clay

### HARVEST DETAILS

22 March to 6 May

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.4

TA: 6.5 g/L

Residual Sugar: 0.49g/L

VA: 0.45 g/L