

2024 GEOLOGIST GRENACHE SHIRAZ MATARO

STORY BEHIND THE WINE

Johann Menge was South Australia's first **Geologist** and was struck by Barossa's potential for viticulture. Menge wrote to George Fife Angas, describing the region as 'the cream, the whole cream and nothing but the cream'. His description convinced Pastor Kavel to make Barossa his flock's new home.

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

2024 VINTAGE REPORT

The 2024 vintage followed a dry 2023, with below-average winter rainfall and an earlier bud burst by three weeks. Frost risks in September and October led to reduced yields, but cooler days in December and early January allowed the vines to flourish, resulting in veraison occurring a month earlier. February brought no rain and temperatures 2°C above average, but autumn remained dry, with a heatwave in early March followed by a cool end to the season. Barossa Valley reds are darker and more intense, while Eden Valley whites showed fantastic flavours and natural acidity. Reds flourished, producing joyful wines not seen in 2022 and 2023. Vintage wrapped up in April, marking another great, cooler vintage.

Colour: Medium depth crimson with purple hues.

Aroma: A rich and inviting aroma of dark cherry, plum and sweet spice mingle with hints of mocca and savoury notes, adding complexity.

Palate: Juicy red berries and dark cherries flow through the palate, with generous sweet fruit balancing with sweet and briary spices. The finish lingers on a fruity and spicy note with youthful, grippy and chalky tannins extending the length.

Cellaring: 2025-2035

Food match: Slow-cooked lamb shanks; crispy skin salmon; roast pork or duck; dark chocolate.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

40.7% Grenache 40.3% Shiraz 19% Mataro

OAK TREATMENT

100% Seasoned French American oak

TIME IN OAK

Eighteen months

VINE AGE

Barossa old vines between 50 and 111+ years old

SUBREGIONAL SOURCE

Penrice and Vine Vale

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

Single and double cordon

SOIL TYPE

Deep, coarse sand over red clay and ironstone

HARVEST DETAILS

15 March to 5 April

TECHNICAL ANALYSIS

Alcohol: 15%

pH: 3.47

TA: 6.15g/L

Residual Sugar: 0.5g/L

VA: 0.48g/L