

2024 KEGELBAHN SHIRAZ

STORY BEHIND THE WINE:

A Barossa institution since 1858, the Kegelbahn is where Kegel, the German for skittle, and a bowling game with nine pins instead of ten, is played. Today's players preserve the values of the game which are enjoyment, friendship and skill, all while sharing fine Barossa wine.

THE WINERY:

Langmeil Winery respectfully acknowledges the Kaurna, 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:

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.

TASTING NOTES:

Colour: Medium depth crimson with purple hues.

Aroma: Lifted aromas of Satsuma plum and Raspberries combine with floral, herbal, and savoury notes with a touch of white pepper.

Palate: Bright, juicy, rich fruit flows over the tongue, giving a lovely, full palate yet medium-bodied. Light peppery and spicy notes add to the complexity, with silky tannins flowing onto the long, fruity finish.

Cellaring: 20254-2032

Food match: Grazing platters of cheeses, pâtés, cured meats, dried fruits, and condiments; lamb and pasta soup; vegetable frittata.

~ Paul Lindner, Director of Winemaking.



GEOGRAPHICAL INDICATION:

Barossa Valley

GRAPE COMPOSITION:

85.5% Shiraz, 8.6% Cab Sauv, 2.8% Grenache, 0.8% Carrignan, 0.8% Counoise, 0.8% Cinsault, 0.7% Mataro

OAK TREATMENT:

Matured in French and American oak for 12 months

VINE AGE:

12 to 60 year-old vines

SUB-REGIONAL SOURCE:

Penrice, Dorrien, Tanunda, Moppa Nth, Gomersal, Lyndoch, Light Pass and Vine Vale

YIELD PER ACRE:

3 to 3.5 tonnes per acre

TRELLISING:

Primarily single and double wire, rod and spur

SOIL TYPE:

Red clay over limestone and ironstone, deep sand over red clay and Biscay black clay.

HARVEST DETAILS:

16 Feb to 11 April

TECHNICAL ANALYSIS:

Alcohol: 14.5%

pH: 3.45

TA: 6.49 g/L

Residual Sugar: 0.5 g/L

VA: 0.48 g/L