

## 2024 ROUGH DIAMOND GRENACHE

### STORY BEHIND THE WINE

*Grenache has long been held in high esteem by Barossa winemakers. Despite being overlooked elsewhere due to a workhorse history, it has hidden depths and great potential. Like a **Rough Diamond**, ordinary at first glance, its real beauty as a jewel is only revealed through cutting and polishing.*

### 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:** *Light to medium depth red crimson.*

**Aroma:** *Lifted cherry, raspberry and rose petal with hints of sweet spice and white pepper.*

**Palate:** *Sweet, juicy fruit flows through the palate which is light to medium-bodied. The red berries are nicely balanced by brambly, peppery spice and soft tannins, which carry through the long, fruity finish.*

**Cellaring:** *2025-2030*

**Food match:** *Slow-cooked lamb shanks; mushroom pie; pan-fried veal chops; roast duck with plum sauce.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa Valley*

### GRAPE COMPOSITION

*86.2% Grenache, 6% Carignan, 6% Counoise, 1.8% Cinsault*

### OAK TREATMENT

*100% Unwooded*

### TIME IN OAK

*0 months*

### VINE AGE

*7 to 50-year-old vines*

### SUB-REGIONAL SOURCE

*Gomersal, Sheoak Log, Stonewell, Lyndoch, Seppeltsfield, Vine Vale and Ebenezer*

### YIELD PER ACRE

*2.5 to 3.5 tonnes per acre*

### TRELLISING

*Permanent and single arm*

### SOIL TYPE

*Sandy loam to deep sand over red clay and red clay over ironstone*

### HARVEST DETAILS

*29 March to 17 April*

### TECHNICAL ANALYSIS

*Alcohol: 14.5%*

*pH: 3.41*

*TA: 5.61g/L*

*Residual Sugar: 0.7g/L*

*VA: 0.39g/L*