



2024 THREE GARDENS GRENACHE SHIRAZ MATARO

STORY BEHIND THE WINE:

Old Barossa vignerons referred to their vineyards as gardens. The Three Gardens is a contemporary blend of Grenache, Shiraz and Mataro, varieties which have been grown in the Barossa since the 1840s. The best characteristics of each variety have been combined to create a truly harmonious 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: Ripe red fruits and black cherry on the nose with red rose petal perfume mingling with subtle savoury and herbal notes.

Palate: The bright and juicy fruits coat the palate and are balanced by white pepper and sweet spices. Medium-bodied in structure with great complexity and lovely silky tannins which flow through the fruity, peppery and spicy finish.

Cellaring: 2026-2034

Food match: Beef rendang; rich tomato pasta dishes; lamb dishes and spicy casseroles.

~ Paul Lindner, Director of Winemaking.

GEOGRAPHICAL INDICATION:

Barossa Valley

GRAPE COMPOSITION:

40.5% Grenache
29.2% Shiraz
25.5% Mataro
1.6% Carignan
1.6% Counoise
1.6% Cinsault

OAK TREATMENT:

Matured in seasoned oak for 12 months

VINE AGE:

10 to 90+ year old vines

SUB-REGIONAL SOURCE:

Lyndoch, Gomersal, Lights Pass, Vine Vale and Ebenezer

YIELD PER ACRE:

2 to 3 tonnes per acre

TRELLISING:

Single wire spur pruned, rod and bush vine

SOIL TYPE:

Mostly red clay or coarse deep sand

HARVEST DETAILS:

16 February to 17 April

TECHNICAL ANALYSIS:

Alcohol: 14.5%
pH: 3.46
TA: 5.9 g/L
Residual Sugar: 0.54 g/L
VA: 0.39 g/L

