

2025 LIVE WIRE RIESLING (MEDIUM DRY)

STORY BEHIND THE WINE

The **Live Wire** represents an energetic evolution of the traditional Riesling style introduced by our migrant ancestors in the 1840s. From the renowned Barossa region, it is finely balanced with upfront fruit and a tangy crispness on the finish. Vivacious and perfectly refreshing.

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

2025 VINTAGE REPORT

In the winter and spring of 2024, dry and warm weather led to an early budburst at the beginning of September, these dry conditions also increased the risk of frost, resulting in three widespread frost events in mid-September. Our Eden Valley vineyard faced an inversion frost, which rendered our frost fans ineffective, causing nearly 75% yield loss. Fortunately, Langmeil benefits from a diverse selection of vineyards from our growers, so not all was lost.

The vintage began early at the end of January with some white varieties and was completed by early April, giving the cellar crew their first Easter off in years. The lighter crops produced red wines with excellent colour and complexity, while the whites showcased freshness and good acidity. Luckily, our Old Eden Valley Shiraz blocks avoided frost damage, resulting in remarkable grapes. The 2025 vintage exemplifies that even in challenging years, the Barossa remains a jewel in the wine world.

Colour: Brilliant pale straw with green hues.

Aroma: A lifted bouquet of lime and Granny Smith apples with a hint of talc and confectionery.

Palate: Fresh, juicy lime and Granny Smith apples with a refreshing, mouth-watering spritz. Medium-dry in style with the grapes' natural sweetness balancing the zingy acidity for which the Riesling grape is famous, and the finish is long, fresh, zesty and fruity.

Food match: Freshly shucked oysters; sashimi; stir-fried dishes; Asian pork salad; apple tart.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa (91% Barossa Valley and 9% Eden Valley)

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

40 to 59-year-old vines

SUB-REGIONAL SOURCE

Lyndoch, Light Pass and Eden Valley

YIELD PER ACRE

2 tonnes per acre

TRELLISING

Double vertical wire

SOIL TYPE

Black clay and deep sand

HARVEST DETAILS

28 January

TECHNICAL ANALYSIS

Alcohol: 9.0%

pH: 2.97

TA: 7.22g/L

Residual Sugar: 24.4g/L

VA: 0.25g/L