

## 2025 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:

In winter and spring of the growing season, dry, warm weather led to early budburst in early September; these conditions also increased the risk of frost, resulting in three widespread frost events in mid-September. Our Eden Valley vineyard experienced an inversion frost, rendering our frost fans ineffective and resulting in a nearly 75% yield loss. Fortunately, Langmeil benefits from a diverse selection of vineyards from our growers, so all was not 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 white's 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, Barossa remains a jewel in the wine world.

### TASTING NOTES:

**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 fills the palate with a light to medium body. Red berries are balanced by brambly spice and soft tannins, leading to a long, fruity finish.

**Cellaring:** 2026-2031

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

~ Paul Lindner, Director of Winemaking.

### GEOGRAPHICAL INDICATION:

Barossa Valley

### GRAPE

### COMPOSITION:

88% Grenache

6% Carignan

4% Counoise

2% Cinsault

### OAK TREATMENT:

Matured in 34% seasoned oak barrels and 66% stainless steel vats for 11 months

### VINE AGE:

8 to 86 year old vines

### SUB-REGIONAL SOURCE:

Ebenezer, Gomersal, Light Pass, Lyndoch, Penrice, Sheoak Log, and Vine Vale

### 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:

12 March to 9 April

### TECHNICAL ANALYSIS:

Alcohol: 14.5%

pH: 3.41 TA: 5.58g/L

Residual Sugar: 0.4g/L

VA: 0.44g/L

