

2025 YABBY TALE GRENACHE BLANC

STORY BEHIND THE WINE

Many in Barossa have a **Yabby Tale** of jumping fences in muddy boots, sometimes hiding in hedges while dodging shotgun blasts! Times have changed, but we still laugh with family and friends, a glass of white in hand, feasting on the legendary freshwater treat, the Cherax Destructor.

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 mid-straw.

Aroma: An enticing aroma of citrus and melon combines with light honeyed and creamy caramel notes.

Palate: Lime and grapefruit blend seamlessly in this medium-bodied, food-friendly wine, showcasing hints of yeasty rustic charm, zest, and a touch of spicy zing throughout the finish.

Food match: Freshly cooked yabbies served with pickled lemon and cracked black pepper on buttered Tanunda Apex bread.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

90% Grenache Blanc, 4% Chardonnay, 2.8% Viognier, 1.8% Marsanne and 1.4% Roussanne

OAK TREATMENT

52% unwooded and 48% seasoned French oak

TIME IN OAK

Eight months

VINE AGE

4 to 17-year-old vines

SUB-REGIONAL SOURCE

Lyndoch, Vine Vale, Gomersal and Bethany

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Mostly single wire, permanent arm with catch wire

SOIL TYPE

Black clay, red clay over limestone and ironstone

HARVEST DETAILS

4 April

TECHNICAL ANALYSIS

Alcohol: 12.5%

pH: 3.18

TA: 5.3g/L

Residual Sugar: 3g/L

VA: 0.14g/L