



2026 WATTLE BRAE RIESLING

STORY BEHIND THE WINE:

The old vines for this single vineyard dry Riesling are planted on a unique Eden Valley property affectionately known as Wattle Brae for the native trees that surround it. It is one of Langmeil's cherished estate vineyards dedicated to capturing the best of region and variety.

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 2026 vintage began with welcome winter rains, particularly in the Eden Valley, replenishing low dam levels and setting the vines up well for the season. Cooler conditions resulted in a slightly later budburst, while a cold, wet spring delayed flowering and caused some bunch loss from wind and isolated frost events.

Summer brought above-average temperatures, including several days over 40°C in January, resulting in some heat damage and vine stress. Much-needed rainfall in early March provided relief and helped carry the vines through to ripening, with dry conditions returning soon after to keep disease pressure low.

Despite some seasonal challenges, 2026 was a strong vintage. Shiraz and Cabernet Sauvignon were standout red varieties, while Eden Valley Riesling and Chardonnay displayed excellent freshness, varietal character and regional expression.

TASTING NOTES:

Colour: Brilliant, pale straw.

Aroma: A delicate bouquet of lime and tropical fruits, with hints of green apple, citrus blossom, and talc.

Palate: Fresh and lively, lime and Granny Smith apples tantalise the taste buds, with a zingy, zesty mouth feel and fine acid balance.

Cellaring: 2026 – 2036

Food match: Smoked trout with lemon, freshly shucked oysters, spicy Asian foods, seafood chowder.

~ Paul Lindner, Director of Winemaking.

GEOGRAPHICAL INDICATION:

Eden Valley

GRAPE COMPOSITION:

100% Riesling

OAK TREATMENT:

No oak treatment

VINE AGE:

Vines planted in 1969/1970 and 1980

SUB-REGIONAL SOURCE:

Flaxman Valley

YIELD PER ACRE:

4.5 tonnes per hectare

TRELLISING:

Single cordon, spur pruned

SOIL TYPE:

Grey sandy loam, mostly decomposed schist

HARVEST DETAILS:

28 March

TECHNICAL ANALYSIS:

Alcohol: 11.5%

pH: 2.95

TA: 7.12 g/L

Residual Sugar: 4.3 g/L

VA: 0.26 g/L

