



25-YEAR-OLD LIQUEUR TAWNY

STORY BEHIND THE WINE

The 1980s were truly tough times in the Barossa. Demand was down, and vines were being grubbed up. In 1985 Carl Lindner was unable to sell his premium Shiraz grapes, which he knew were far too good to let wither on the vine. Instead, he made a fortified wine and left it to mature in French oak puncheons, establishing a practice that continues to this day.

Those difficult days combined with Carl's foresight and inventiveness have laid the foundation for this truly unique wine.

THE WINERY

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 finest, ripest fruit combined with traditional winemaking methods have produced this beautiful Liqueur Tawny. Maturation in seasoned French and American oak barrels of varying sizes has created complex, luscious and rich rancio characters, making this the ideal accompaniment to dark chocolate, roasted nuts and open fires.

Paul Lindner, Chief Winemaker

Colour: Burnt orange.

Aroma: Heady notes of caramel, toffee and fruitcake followed by a dusty earthiness and rancio characters.

Palate: Luscious, creamy and sweet. Raisins and caramel coat the mouth then hints of orange peel, mocha and sweet spices add to the complexity. The spiritous, yet soft, slightly drying, oak tannins (rancio) balance the sweetness and the long, honeyed and viscous finish is very persistent. A real winter warmer!

Cellaring: We have done it for you, just open and enjoy!



VINTAGE

Non-Vintage

COUNTRY OF ORIGIN

Australia

GEOGRAPHIC INDICATOR

Barossa Valley

GRAPE COMPOSITION

Predominantly Shiraz with Grenache and Tokay

TIME IN OAK

An average of 25 years

TECHNICAL ANALYSIS

Alcohol: 21.0%

pH: 3.47

TA: 7.2g/L

Residual Sugar: 154g/L

VA: 0.1g/L

True to the Region • True to the Community • True to Ourselves