

## 2023 MASSIMO MONTEPULCIANO PRIMITIVO

### STORY BEHIND THE WINE

**Massimo** Baraglia left Italy in 1929, seeking a new life for his family. Ten years later, he was reunited with his wife, Maria, and their two children when they settled in the Barossa. They maintained their traditions, growing grapes, making wine, salami and cheese as their descendants do to this day.

### 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

#### 2023 VINTAGE REPORT

2023 saw a much later start to vintage due to higher-than-average winter rains followed by mild spring and summer temperatures. Above-average yields also added to the slow ripening time.

The lovely, aromatic, balanced whites and elegant, structured, somewhat spicier, peppery reds reflect the mild conditions. The wet start to the growing season added disease pressure with downy mildew reducing the crop, and botrytis reared its head in late-ripening vineyards. Harvest finished in early May, and it was a struggle to ripen some of our Eden Valley reds fully. Overall, 2023 was a cooler and fresher vintage expression, and we missed out on some of our premium parcels of Eden Valley fruit. On the plus side, our dams in the Eden Valley are full for a change!

**Colour:** Medium to deep crimson with purple hues.

**Aroma:** A deep and dark aroma of Satsuma plum with cinnamon and brambly, spicy hints.

**Palate:** Juicy blue and red fruits and brambly spice come together in this medium to full-bodied wine with fine suede-like tannins adding to the mouthfeel. The fresh and bright fruit flows through to the slightly savoury, spicy and youthfully austere finish.

**Cellaring:** 2025-2033

**Food match:** Roasted game meats; cured meat platter; tomato-based pasta dishes.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

60.4% Montepulciano  
39.6% Primitivo

### OAK TREATMENT

Seasoned French and American oak

### TIME IN OAK

Eighteen months

### VINE AGE

8-year-old

### SUBREGIONAL SOURCE

Tanunda and Vine Vale

### YIELD PER ACRE

2-3 tonnes per acre

### TRELLISING

Single wire, rod and spur pruned

### SOIL TYPE

Loam over red clay and ironstone, deep sand over red clay.

### HARVEST DETAILS

Primitivo 24 April  
Montepulciano 4 May

### TECHNICAL ANALYSIS

Alcohol: 14.5%  
pH: 3.46  
TA: 6.25 g/L  
Residual Sugar: 0.5 g/L  
VA: 0.54 g/L