

2023 ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

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

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 fully ripen some of our Eden Valley reds. 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 rich bouquet of red and blue fruits, clove and cedar, entwined with hints of violets, sweet spice, roasted and savoury notes.*

Palate: *Rich and juicy raspberry and Satsuma plum fill the mouth, with sweet spice adding to the complexity. The fruit is well balanced with hints of bramble and pepper and textural, fine-grained tannins on the lengthy finish.*

Cellaring: *2025-2040*

Food match: *Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; mature cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

25% new and 75% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

Average age 85+ years

SUBREGIONAL SOURCE

Penrice, Tanunda

YIELD PER ACRE

1.5 - 2.5 tonne per acre

TRELLISING

Mostly single wire permanent arm and rod and spur

SOIL TYPE

Red clay over limestone and ironstone and deep sandy loam

HARVEST DETAILS

4 April to 22 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.36

TA: 6.53g/L

Residual Sugar: 0.7g/L

VA: 0.8g/L