

## 2023 THE FREEDOM 1843 SHIRAZ

### STORY BEHIND THE WINE

Langmeil is home to **The Freedom Shiraz**, believed to be planted in 1843 by vigneron Christian Auricht. Escaping war and persecution in Prussia, Auricht travelled to his new homeland, finding freedom in the Barossa Valley. The original plantings still survive and are some of the oldest and rarest vines in the world.

### 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

In 2023, the vintage started much later than usual due to higher-than-average winter rains, followed by mild temperatures in spring and summer. The above-average yields contributed to a slower ripening process. The resulting wines showcase lovely, aromatic, and balanced whites, as well as elegant reds that are structured with a somewhat spicier, peppery reds, reflecting the mild growing conditions. However, the wet beginning of the growing season led to challenges with disease pressure; downy mildew affected the crop, and botrytis emerged in late-ripening vineyards. Harvest wrapped up in early May, and it was difficult to achieve full ripeness in some of our Eden Valley reds. Overall, 2023 produced a cooler and fresher vintage expression, and we missed out on some of our premium parcels of Eden Valley fruit. On a positive note, our dams in Eden Valley are full for a change.

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

**Aroma:** An intense aroma of ripe Satsuma plum and Raspberry, herbal and savoury notes combine with hints of cedar and sweet spices.

**Palate:** Rich, sweet fruit and balanced wonderfully by briary and sweet spices and lovely, silky tannins. A medium-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, fruity finish.

**Cellaring:** 2025-2040

**Food match:** Kangaroo steak with plum sauce; lamb shanks; grilled or roast beef; hard, matured cheese.

Paul Lindner, Chief Winemaker



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

100% Shiraz

### OAK TREATMENT

46% new and 54% seasoned French oak hogsheads.

### TIME IN OAK

Twenty-five months

### VINE AGE

180-year-old vines

### SUBREGIONAL SOURCE

Tanunda

### YIELD PER ACRE

2.09 tonnes per acre

### TRELLISING

Single wire rod and spur with catch wire

### SOIL TYPE

Dark, rich loam to red clay over ironstone and limestone

### HARVEST DETAILS

22 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.5 g/L

Residual Sugar: 2.44 g/L

VA: 0.55 g/L