

LOT-36 SHIRAZ CABERNET

STORY BEHIND THE WINE

Pioneering Barossa vigneron, Christian Auricht, settled LOT-36, Langmeil village in 1842, the place he would call home for the rest of his life. This bold Shiraz Cabernet celebrates the quintessential Australian blend and is a great example of the complexity and harmony these noble varieties can achieve.

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

2018 VINTAGE REPORT

Plentiful winter rains gave the vines a healthy start to the 2018 growing season. A warmer and drier than average spring hurried things along and early estimates indicated above average bunch numbers in most varieties. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. However, dry conditions continued and both berry size (lowering actual yield) and shoot length were somewhat diminished. Several heat spikes in late January and early February (it's not a South Australian summer if you don't have a couple!) interrupted veraison, with the picking of some of our earlier ripening vineyards delayed until the beginning of March (later than expected). Perfect, mild ripening weather followed to the end of April ensuring all Eden Valley parcels achieved full flavour ripeness slightly earlier than forecast.

Despite a later than anticipated start and an earlier than usual finish, the compressed harvest produced wines of deep colour, flavour and balance across the board.

Another ripper Barossa vintage!

Paul Lindner, Chief Winemaker

Colour: Medium to deep crimson with purple hues.

Aroma: Rich and sweet aromas of red and blue berries leap out of the glass with hints of black olive, herbs and roasted notes adding some savouriness.

Palate: Ripe and juicy berries flow through the medium-bodied palate. Velvety tannins add structure and texture to the wine while sweet and briary spices balance the juicy fruit on the finish.

Cellaring: 2019 – 2025



VINTAGE

2018

COUNTRY OF ORIGIN

Australia

GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

64% Shiraz, 31% Cabernet Sauvignon, 3% Grenache, 2% Mataro.

OAK TREATMENT

Matured in old American and French oak

TIME IN OAK

Ten months

VINE AGE

10 – 20-year-old vines

SUB REGIONAL SOURCE

Greenock, Seppeltsfield, Gomersal, Dorrien and Bethany.

YIELD PER ACRE

2.5 to 3.5 tonnes per acre

TRELLISING

Rod and spur and permanent cordon with two wire vertical trellis.

SOIL TYPE

Red clay over limestone, sand and black Biscay clay.

HARVEST DETAILS

27 February to 17 April

TECHNICAL ANALYSIS

Alcohol: 14.5% pH: 3.45 TA: 6.27 g/L

Residual Sugar: 2.4 g/L

VA: 0.37 g/L

FOOD MATCH

Rare roast beef or lamb; beef stroganoff, mushroom dishes.

True to the Region \cdot True to the Community \cdot True to Ourselves