

2018 STEADFAST SHIRAZ CABERNET

STORY BEHIND THE WINE

Founded in the 1840s, the Barossa is one of Australia's oldest wine regions. Generations of grape growers and winemakers have ensured its Steadfast reputation for quality which is recognised worldwide. This blend is truly a part of Australian culture and is difficult to replicate anywhere else in the world.

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

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

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: *2020-2030*

Food match: *Rare roast beef or lamb; beef stroganoff, mushroom dishes.*

Paul Lindner, Chief Winemaker



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