

2020 HALLOWED GROUND SHIRAZ

STORY BEHIND THE WINE

The Barossa is blessed with one of the most diverse and unique landscapes of any fine wine region in the world. It is this Hallowed Ground which is fundamental to the Barossa's premium pedigree and rarefied reputation for grape growing and winemaking of the highest quality

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

2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record, with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and fullbodied wines.

Colour: Medium to deep crimson with purple hues.

Aroma: A rich and inviting bouquet of Satsuma plum, Anzac cooky and mocca notes with hints of cedar and sweet spice.

Palate: A mouth-filling and chewy palate with plenty of sweet plummy fruit to balance the fine-grained tannins. Hints of liquorice and blueberry flow through the long, silky and sweet spiced finish.

Cellaring: 2022-2037

Food match: Lamb shanks, grilled beef steak; kangaroo; strong, hard, mature cheeses.

Paul Lindner, Chief Winemaker





GEOGRAPHICAL **INDICATION**

Barossa (83% Barossa Valley / 17% Eden Valley)

GRAPE COMPOSITION 98% Shiraz, 2% Cabernet Sauvignon

OAK TREATMENT 28% new and 72% seasoned French oak hogsheads

TIME IN OAK Twenty-five months

VINE AGE 25 to 51-year-old vines

SUB REGIONAL SOURCE

Light Pass, Dorrien, Tanunda, Moppa Hills and Eden Valley

YIELD PER ACRE 1-2 tonnes per acre

TRELLISING Mostly single and double wire, rod and spur

SOIL TYPE

Red clav over limestone and ironstone, sand over red clay and grey sandy loam.

HARVEST DETAILS 4 March to 23 March

TECHNICAL ANALYSIS

Alcohol: 14.5% pH: 3.49 *TA: 6.3 g/L* Residual Sugar: 2.34 g/L VA: 0.6 g/L