

## 2021 BLACKSMITH CABERNET SAUVIGNON

### STORY BEHIND THE WINE

In 1842 a 32-year-old **Blacksmith**, Christian Auricht, arrived from Prussia with his wife and four children. He settled in the new village of Langmeil and established a forge in what was to become a thriving trading post. His original smithy remains to this day and is a feature of the winery's heritage setting.

### 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

#### 2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalised the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.

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

**Aroma:** A rich and lifted nose of blueberry, blackcurrant and black olive, with a hint of cedar, liquorice and sweet spices adding to the complexity.

**Palate:** Bright and rich berry fruits coat the palate and combine with brambly spice, hints of black olive and liquorice. Medium to full-bodied with velvety, fine-grained tannins adding to the structure which flows through the long, fruity and spicy finish.

**Cellaring:** 2023-2033

**Food match:** Mushroom risotto; braised beef ribs or beef cheeks; duck; hard cheeses.

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

Barossa

### GRAPE COMPOSITION

100% Cabernet Sauvignon

### OAK TREATMENT

18% new French oak and 82% seasoned French oak

### TIME IN OAK

Twenty-five months

### VINE AGE

15 to 62 year-old vines

### SUB REGIONAL SOURCE

85% Barossa Valley and 15% Eden Valley

### YIELD PER ACRE

1.5 to 2.5 tonnes per acre

### TRELLISING

Mostly single and double permanent arm

### SOIL TYPE

Biscay (black cracking clay) to red clay over limestone

### HARVEST DETAILS

16 March to 12 April

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.43

TA: 6.5 g/L

Residual Sugar: 2.44 g/L

VA: 0.56 g/L