

2021 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 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 depth crimson with purple hues.*

Aroma: *A rich and inviting bouquet of Satsuma plum, Raspberry and sweet spice with hints of cedar.*

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

Cellaring: *2023-2038*

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

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100%

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, Vine Vale, Tanunda and Moppa Hills

YIELD PER ACRE

2 - 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

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

HARVEST DETAILS

23 Feb to 25 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 6.7 g/L

Residual Sugar: 2.56 g/L

VA: 0.54 g/L