

2021 RESURRECTION MATARO

STORY BEHIND THE WINE

Hidden under the Monastrell and Mourvèdre aliases, Mataro has too often been relegated to the rank of a 'blend only' grape. The time for a **Resurrection** is upon us. Driven by a new generation of Barossa winemakers, Mataro is now taking its rightful place as a variety of regional significance.

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

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: Lifted red fruits and Turkish delight combine with peppery and savoury hints.

Palate: Juicy plum and mulberry fruits flow through the palate with white pepper and brambly spice, adding complexity – a medium-bodied wine with fine tannin and a lovely, fruity and spicy finish.

Cellaring: 2023-2031

Food match: Lamb or venison roast; vegetarian nut roast; Beef Bourguignon.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION Barossa Valley

GRAPE COMPOSITION 97% Mataro, 3% Cabernet Sauvignon

OAK TREATMENT Seasoned American and French oak

TIME IN OAK Fifteen months

VINE AGE 25 to 100+ year-old vines

SUBREGIONAL SOURCE Williamstown, Light Pass, Nuriootpa

YIELD PER ACRE Three tonnes per acre

TRELLISING Double cordon, spur pruned

SOIL TYPE Rich brown loam over red clay and deep sand

HARVEST DETAILS 19 March – 13 April

TECHNICAL ANALYSIS Alcohol: 14.5% pH: 3.48

pH: 3.48 TA: 6.25 g/L Residual Sugar: 2.4 g/L VA: 0.36 g/L

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