

2021 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

2021 VINTAGE REPORT

The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalized 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: *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: *2022-2032*

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

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

59% Shiraz, 41% Cabernet Sauvignon

OAK TREATMENT

Matured in seasoned American and French oak

TIME IN OAK

Twelve months

VINE AGE

10 - 20 year-old-vines

SUB REGIONAL SOURCE

Greenock, Williamstown, Tanunda, Dorrien, Stonewell 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

24 March to 12 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.47

TA: 6.2 g/L

Residual Sugar: 2.45 g/L

VA: 0.37 g/L