

2021 THREE GARDENS VIOGNIER MARSANNE ROUSSANNE

STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The **Three Gardens** is a contemporary blend of Viognier, Marsanne and Roussanne - varieties which, while new to the Barossa, show great promise. The best characteristics of each variety have been combined to create a truly harmonious wine.

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 resuscitated 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 even, slow 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 from every vineyard.

Colour: Mid straw with steely hues.

Aroma: A lifted perfume of citrus, fresh peach and apricot mingle with lightly honeyed and creamy notes.

Palate: Citrus and peach come together nicely for this medium bodied food-friendly wine with hints of oyster shell minerality, zest and a little spice flowing through the finish.

Food match: Sashimi; smoked salmon; Caesar salad.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

52% Viognier, 17% Marsanne and 16% Roussanne (15% Clairette)

OAK TREATMENT

56% seasoned French oak and 44% unwooded

TIME IN OAK

Seven months

VINE AGE

10-15-year-old vines

SUBREGIONAL SOURCE

Lyndoch, Vine Vale, Eden Valley and Bethany

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Mostly single wire, permanent arm with catch wire

SOIL TYPE

Black clay, red clay over limestone and ironstone

HARVEST DETAILS

19 February to 16 March

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.37

TA: 5.9 g/L

Residual Sugar: 3.1g/L

VA: 0.15 g/L