

## 2022 DELLA MINA SANGIOVESE BARBERA

### STORY BEHIND THE WINE

While the Barossa is renowned for its German heritage, there is an important Italian influence too. When the **Della Mina** family emigrated to South Australia from Italy in the 1930s, they were joined in marriage to the Lindner family; an enduring bond was forged based on a mutual love of family, farming, food and wine.

### 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

#### 2022 VINTAGE REPORT

A great start to the year with healthy winter rains followed by a mild spring led to optimism about the up-and-coming harvest. However, as so often with farming, Mother Nature had other plans. On 28 October, a 15-minute hailstorm tore a massive strip of devastation through the Barossa, with crop losses of between 30% to 100%. I had to wear ear muffs in the shed to stop my ears from bleeding; it was that loud.

After the storm, the remainder of the growing and ripening season was mild to cool, enabling plenty of hang time on the vine for great flavour and colour development.

Harvest ran smoothly, starting and finishing later than usual, with our Eden Valley Cabernet Sauvignon picked in early May.

It's another cracking, cooler vintage.

**Colour:** Medium depth crimson with pink hues.

**Aroma:** Lifted red fruits and dried rose petals entwined with savoury notes and a hint of white pepper.

**Palate:** Juicy cherry and raspberry fruits flow across the palate of this medium-bodied wine, balanced with fine tannins which flow through to a dry, spicy and fruity finish.

**Cellaring:** 2024-2031

**Food match:** Antipasto; pizza and tomato-based pasta dishes.

Paul Lindner, Chief Winemaker



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

89.7% Sangiovese and 10.3% Barbera, co-fermented

### OAK TREATMENT

Seasoned French oak

### TIME IN OAK

Thirteen months

### VINE AGE

12-year-old Sangiovese and 10-year-old Barbera vines

### SUBREGIONAL SOURCE

Stockwell and Lyndoch

### YIELD PER ACRE

Sangiovese 3 tonnes and Barbera 0.5 tonnes per acre

### TRELLISING

Single wire, permanent arm

### SOIL TYPE

Deep red clay

### HARVEST DETAILS

22 March

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.37

TA: 5.39 g/L

Residual Sugar: 2.4 g/L

VA: 0.34 g/L