

2022 JACKAMAN'S CABERNET SAUVIGNON

STORY BEHIND THE WINE

Jackaman's vineyard is home to Langmeil's finest and rarest Cabernet Sauvignon, planted in the 1960s during the Cabernet revolution in the Barossa. This vineyard was lovingly tended by the colourful Barossan Arthur *Jackaman*, a World War II paratrooper, boxer and butcher who in retirement passed his small plot into Langmeil's care.

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 28th 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 earmuffs 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 to deep crimson with purple hues.

Aroma: Lifted red and blackcurrant aromas entwine with cedary French oak, hints of savoury, black olive notes.

Palate: Bright, juicy and rich blue fruits flow onto the palate which is medium to full-bodied. Briary spice, black olive and cedary hints add to the mix with a touch of new oak sweetness and silky tannins to add complexity to the youthful, fruity and velvety finish.

Cellaring: 2024-2039

Food match: Char-grilled rib-eye; roast duck; venison.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Cabernet Sauvignon

OAK TREATMENT

24% new and 76% seasoned French oak hogsheads

TIME IN OAK

Twenty-four months

VINE AGE

Planted in 1959, 1964 and 1973

SUBREGIONAL SOURCE

Lyndoch and Vine Vale

YIELD PER ACRE

1.5 to 2 tonnes per acre

TRELLISING

Single wire permanent arm

SOIL TYPE

Grey sandy loam over clay and deep sand over red clay.

HARVEST DETAILS

23 March - 11 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.31

TA: 7.0 g/L

Residual Sugar: 2.51 g/L

VA: 0.62 g/L