

2022 ORPHAN BANK SHIRAZ

STORY BEHIND THE WINE

Orphan Bank is testament to Langmeil's commitment to preserving old and rare Barossa vineyards. Ten rows of Shiraz planted pre-1860 were saved from the developer's bulldozer and replanted alongside the original Langmeil vineyard on the banks of the North Para River. We called these ten rows the "Orphans", but after 150 years they have a new home.

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 to deep crimson with purple hues.*

Aroma: *A rich bouquet of red and blue fruits, clove and cedar, entwine with hints of sweet spice, roasted and savoury notes.*

Palate: *Rich and juicy raspberry and Satsuma plum fill the mouth, with sweet spice adding to the complexity. The fruit is well balanced with hints of bramble and pepper and textural, fine-grained tannins on the lengthy finish.*

Cellaring: *2024-2039*

Food match: *Rabbit stifado; pork or duck roast; mushroom risotto; roasted vegetable tartlet; mature cheese platter.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

44% new and 56% seasoned French oak hogsheads

TIME IN OAK

Twenty-five months

VINE AGE

Average age 83+ years

SUBREGIONAL SOURCE

Lyndoch, Penrice, Tanunda, Moppa North, Flaxman Valley, Vine Vale and Light Pass

YIELD PER ACRE

1.5 - 2.5 tonne per acre

TRELLISING

Mostly single wire permanent arm and rod and spur

SOIL TYPE

Red clay over limestone and ironstone and deep sandy loam

HARVEST DETAILS

18 March to 22 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.41

TA: 6.32g/L

Residual Sugar: 2.4g/L

VA: 0.54g/L