



## 2022 PRIME CUT SHIRAZ

### STORY BEHIND THE WINE

*The Lindner family has a proud Barossa food history comprising four generations of butchers with a well-deserved reputation for always supplying the **Prime Cut**. Their descendants chose grape growing and winemaking instead, but remain inspired by the same philosophy as their ancestors.*

### 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<sup>th</sup> 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:** *Deep purple.*

**Aroma:** *Delicious, rich aroma of Satsuma plum and Raspberry fill the bouquet with hints of liquorice, savoury notes and sweet spice.*

**Palate:** *Mouth-filling juicy fruit lives up to the aroma and is balanced nicely with subtle oak, sweet and peppery spice and youthful, firm tannins. The palate is medium to full-bodied with a velvety, fruity and spicy finish.*

**Cellaring:** *2023-2033*

**Food match:** *Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; Osso Bucco.*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa*

### GRAPE COMPOSITION

*100% Shiraz*

### OAK TREATMENT

*10% new American oak and 90% seasoned American oak hogsheads*

### TIME IN OAK

*Ten months*

### VINE AGE

*12 to 20-year-old vines*

### SUB REGIONAL SOURCE

*Light Pass, Stone Well, Moppa and Eden Valley*

### YIELD PER ACRE

*2 to 3 tonnes per acre*

### TRELLISING

*Double wire, rod and spur and single permanent cordon*

### SOIL TYPE

*Red clay over limestone and ironstone, sand over red clay*

### HARVEST DETAILS

*15 March to 22 April*

### TECHNICAL ANALYSIS

*Alcohol: 14.5%*

*pH: 3.5*

*TA: 6 g/L*

*Residual Sugar: 2.3g/L*

*VA: 0.38 g/L*