

2022 THE FIFTH WAVE GRENACHE

STORY BEHIND THE WINE

***The Fifth Wave** is Langmeil's most treasured Old Vine Garden Grenache and is dedicated to the fifth generation of the Lindner family. The vineyard was planted in 1973 and serves as a call to arms to preserve, promote and protect the best of the Barossa as well as an oft-overlooked variety.*

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 depth crimson with purple hues.*

***Aroma:** Dark cherry, raspberry and sweet spice mingle with hints of cedary oak and savoury notes, adding complexity.*

***Palate:** Juicy red berries and dark cherries flow through the palate, with the soft, sweet fruit balancing with sweet and briary spices. The finish lingers on a fruity and spicy note with typical chalky yet fine-grained tannins.*

***Cellaring:** 2024-2034*

***Food match:** Slow cooked lamb shanks; crispy skin salmon; roast pork or duck; dark chocolate.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Grenache

OAK TREATMENT

12% new French oak and 88% seasoned American oak

TIME IN OAK

Nineteen months

VINE AGE

Barossa old vines between 92 and 100+ years-old

SUBREGIONAL SOURCE

Lyndoch, Penrice

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

'T' trellis / Single cordon

SOIL TYPE

Deep, coarse sand over red clay and ironstone

HARVEST DETAILS

18 March to 19 April

TECHNICAL ANALYSIS

Alcohol: 14.8%

pH: 3.44

TA: 5.91g/L

Residual Sugar: 2.4g/L

VA: 0.47g/L