

## 2023 THREE GARDENS GRENACHE SHIRAZ MATARO

### STORY BEHIND THE WINE

Old Barossa vignerons referred to their vineyards as gardens. The *Three Gardens* is a contemporary blend of Grenache, Shiraz and Mataro, varieties which have been grown in the Barossa since the 1840s. The best characteristics of each variety have been combined to create a truly harmonious 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

#### 2023 VINTAGE REPORT

2023 saw a much later start to vintage due to higher-than-average winter rains followed by mild spring and summer temperatures. Above-average yields also added to the slow ripening time.

The lovely, aromatic, balanced whites and elegant, structured, somewhat spicier, peppery reds reflect the mild conditions. The wet start to the growing season added disease pressure with downy mildew reducing the crop, and botrytis reared its head in late-ripening vineyards. Harvest finished in early May, and it was a struggle to ripen some of our Eden Valley reds fully. Overall, 2023 was a cooler and fresher vintage expression, and we missed out on some of our premium parcels of Eden Valley fruit. On the plus side, our dams in the Eden Valley are full for a change!

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

**Aroma:** Ripe red fruits and black cherry on the nose with red rose petal perfume mingling with subtle savoury and herbal notes.

**Palate:** The bright and juicy fruits coat the palate and are balanced by white pepper and sweet spices. Medium-bodied in structure with great complexity and lovely silky tannins which flow through the fruity, peppery and spicy finish.

**Cellaring:** 2024-2032

**Food match:** Beef rendang; rich tomato pasta dishes; lamb dishes and spicy casseroles.

Paul Lindner, Chief Winemaker



### GEOGRAPHICAL INDICATION

Barossa Valley

### GRAPE COMPOSITION

34.2% Grenache, 32.7% Shiraz, 28.4% Mataro, 1.6% Carignan, 1.6% Counoise and 1.5% Cinsault

### OAK TREATMENT

Matured in seasoned oak

### TIME IN OAK

Twelve months

### VINE AGE

10-90+-year-old vines

### SUBREGIONAL SOURCE

Lyndoch, Gomersal, Lights Pass, Vine Vale and Ebenezer.

### YIELD PER ACRE

2 to 3 tonnes per acre

### TRELLISING

Single wire spur pruned, rod and bush vine.

### SOIL TYPE

Mostly red clay or coarse deep sand

### HARVEST DETAILS

20 March to 6 May

### TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.42

TA: 5.8 g/L

Residual Sugar: 2.46 g/L

VA: 0.37 g/L