



2024 WATTLE BRAE RIESLING

STORY BEHIND THE WINE

The old vines for this single vineyard dry Riesling are planted on a unique Eden Valley property affectionately known as **Wattle Brae** for the native trees that surround it. It is one of Langmeil's cherished estate vineyards dedicated to capturing the best of region and 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

2024 VINTAGE REPORT

After a long and late 2023 vintage, 2024 was quite the opposite! Below-average winter rainfall was followed by an even drier spring, with bud burst three weeks earlier than in 2023. Dry springs come with a frost risk, which was the case in September and October, and reduced yields. With some rain and slightly cooler-than-average days, December and early January saw vines flourish, and veraison was a month earlier than in 2023. February saw no rain, and temperatures were 2°C above average. Autumn remained dry, with an unseasonal heatwave in early March, then a cool conclusion to the vintage. The Barossa Valley reds are darker and more intense than the previous cooler years, and the old Shiraz blocks have made some spectacular wines to look forward to. Eden Valley whites were terrific, with fantastic flavours and natural acidity, while the reds ripened fully into the joyous wines, they can produce but didn't in 2022 and 2023. It was also great to finish vintage in April, not May!

Colour: Brilliant, light straw.

Aroma: A delicate, bouquet of lime and tropical fruits, with hints of green apple, citrus blossom and talc.

Palate: Fresh and lively, lime and Granny Smith apples tantalise the taste buds, with a zingy, zesty mouth feel and great acid balance.

Food match: Smoked trout with lemon, freshly shucked oysters, spicy Asian foods, seafood chowder.

Cellaring: 2024 - 2034 **Paul Lindner, Chief Winemaker**



GEOGRAPHICAL INDICATION

Eden Valley

GRAPE COMPOSITION

100% Riesling

OAK TREATMENT

None

VINE AGE

Vines planted in 1969/1970 and 1980

SUBREGIONAL SOURCE

Flaxman Valley

YIELD PER ACRE

1.5 tonnes per acre

TRELLISING

Double cordon, spur pruned

SOIL TYPE

Grey sandy loam, mostly decomposed granite

HARVEST DETAILS

1-4 MARCH

TECHNICAL ANALYSIS

Alcohol: 11.5%

pH: 3.02

TA: 6.6g/L

Residual Sugar: 4.53g/L

VA: 0.27 g/L

