

2018 BIRTHRIGHT SHIRAZ

STORY BEHIND THE WINE

At their heart, the world's greatest wine regions have intrinsic qualities which can neither be bought nor earned. They fashion wines reflective of their unique terroir, forged by the elemental forces of nature, unassailable and unforgettable. Such is the Birthright of the Barossa.

THE WINERY

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

2018 VINTAGE REPORT

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

Colour: *Medium depth crimson.*

Aroma: *A rich bouquet of red and blue fruits, herbs and cedar, entwined with hints of sage, roasted and savoury notes.*

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

Cellaring: *2020-2035*

Food match: *Medium rare T bone; Roast lamb or lamb backstrap; Roast duck.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

47% new and 53% seasoned French oak hogsheads

TIME IN OAK

Twenty five months

VINE AGE

Average age 80+ years

SUB REGIONAL SOURCE

87% Barossa Valley and 13% Eden Valley

YIELD PER ACRE

1-2 tonnes per acre

TRELLISING

Mostly single wire permanent arm and rod and spur

SOIL TYPE

*Barossa Valley - red clay over limestone and ironstone
Eden Valley - decomposed granite and sandy loam*

HARVEST DETAILS

14 March to 10 April

TECHNICAL ANALYSIS

*Alcohol: 15%
pH: 3.39
TA: 6.9g/L
Residual Sugar: 2.5g/L
VA: 0.59g/L*