

# 2018 LINEAGE SHIRAZ

# STORY BEHIND THE WINE

This wine is a tribute to patience and persistence while celebrating Shiraz's pedigree as a classic grape variety. Shiraz's Lineage dates to Roman times, but the Barossa's journey with Shiraz began in the 1840s. Professor Johannes Menge advised the Prussian migrants with incisive foresight that viticulture had great potential to thrive in 'New Silesia'.

# THE WINERY

Langmeil Winery respectfully acknowledges the Kaurna, 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

### 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 to deep crimson with purple hues.

**Aroma**: An intense aroma of ripe Satsuma plum, mocha, vanilla, and savoury notes combined with hints of cedar and sweet spices.

**Palate:** Rich, sweet fruit is balanced wonderfully with briary, sweet spices and lovely, silky tannins. A full-bodied, textural wine, showing great complexity with hints of cedar and allspice flowing through to the lengthy, bramble fruit finish.

Cellaring: 2020-2035.



#### GEOGRAPHICAL INDICATION Barossa

GRAPE COMPOSITION 100% Shiraz

OAK TREATMENT 57% new French oak and 47% seasoned French oak

**TIME IN OAK** *Twenty-six months* 

VINE AGE 128 and 175 year old vines

#### SUB-REGIONAL Source

*Tanunda and Flaxman Valley* 

### YIELD PER ACRE

*1.08 tonnes per acre average* 

**TRELLISING** *Rod and spur* 

## SOIL TYPE

*Grey sandy loam over sandstone and dark, rich loam to red clay over ironstone and limestone* 

HARVEST DETAILS

16 March - 4 April

### TECHNICAL ANALYSIS

Alcohol: 14.5% pH: 3.37 TA: 6.59g/L Residual Sugar: 2.5g/L VA: 0.62g/L