

2019 RESURRECTION MATARO

STORY BEHIND THE WINE

*Hidden under the Monastrell and Mourvèdre aliases, Mataro has too often been relegated to the rank of a 'blend only' grape. The time for a **Resurrection** is upon us. Driven by a new generation of Barossa winemakers, Mataro is now taking its rightful place as a variety of regional significance.*

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

2019 VINTAGE REPORT

2019 was the smallest vintage in twenty years due to a drier than average growing season with spring frosts. What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

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

Aroma *Juicy red fruits flow over the palate with white pepper and brambly spice adding to the complexity. A light to medium-bodied wine with fine tannin and a lovely, fruity and spicy finish.*

Cellaring: *2020-2027*

Food match: *Lamb or venison roast; vegetarian nut roast; Beef Bourguignon.*

Paul Lindner, Chief Winemaker

ACCOLADES

The Real Review - 91 points 'Great Value'



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Mataro

OAK TREATMENT

Seasoned American and French oak

TIME IN OAK

Eighteen months

VINE AGE

25-year-old vines

SUB REGIONAL SOURCE

Williamstown

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double cordon, spur pruned

SOIL TYPE

Rich brown loam over red clay

HARVEST DETAILS

18 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.48

TA: 6.3 g/L

Residual Sugar: 2.35 g/L

VA: 0.55 g/L