



2020 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

2020 VINTAGE REPORT

2020 was the smallest vintage in fifty years due to one of the driest growing seasons on record, with spring frosts followed by hot and windy conditions at flowering. The heat continued in December and January with a cooler than average February when the reduced crop ripened quickly. The compressed vintage produced juice of great colour, concentration and flavour, making it a year for rich and full-bodied wines.

Colour: *Medium to deep crimson with purple hues.*

Aroma: *Lifted red fruits and Turkish delight mingle with pepper and savoury hints.*

Palate: *Juicy plum and mulberry fruits flow over the palate with white pepper and brambly spice, adding complexity – a medium-bodied wine with fine tannin and a lovely, fruity and spicy finish.*

Cellaring: *2022-2030*

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

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

100% Mataro

OAK TREATMENT

Seasoned American and French oak

TIME IN OAK

Fifteen months

VINE AGE

25-year-old vines

SUBREGIONAL SOURCE

Williamstown

YIELD PER ACRE

3 tonnes per acre

TRELLISING

Double cordon, spur pruned

SOIL TYPE

Rich brown loam over red clay

HARVEST DETAILS

17 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.47

TA: 5.88 g/L

Residual Sugar: 2.4 g/L

VA: 0.45 g/L