

## 2021 HANGIN' SNAKES SHIRAZ

### STORY BEHIND THE WINE

*Speaking a local dialect known as 'Barossa-Deutsch', a blend of German and English that embodies the history of the district, one of Langmeil's growers, the late Wally Krieg didn't curse, just as his forebears didn't, but in the heat of the vintage was often heard to mutter "Hangin' Snakes!".*

### 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

#### 2021 VINTAGE REPORT

*The outstanding 2021 vintage is up there as one of my favourites. Sufficient winter rains revitalized the vines after two consecutive dry, frost-affected and low-yielding years. Spring was near perfect for budburst, flowering and fruit set, enabling vines to flourish and reach their full potential. Summer was gorgeous and mild with slow and even ripening, fantastic colour and flavour development, and acid retention. Finally, an unhurried harvest reduced pressure on fermenter space, cellar hands, and my sanity! As a result, we have captured the personality and quality of every vineyard.*

**Colour:** *Medium to deep purple.*

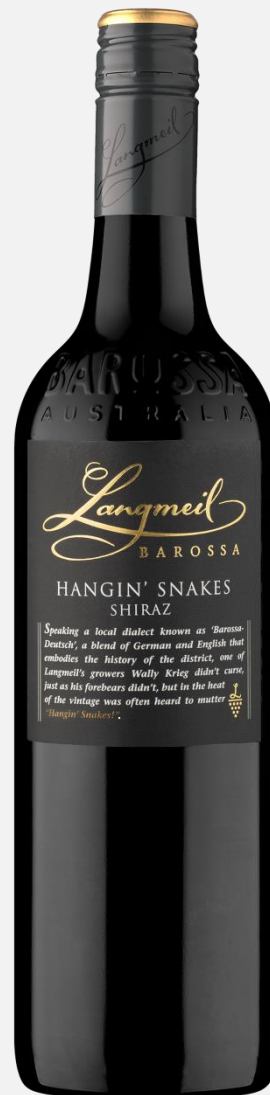
**Aroma:** *Rich and lifted aromas of Satsuma plum, mulberry and florals mingle with sweet spice, chocolate and savoury notes.*

**Palate:** *Rich, plummy fruit and sweet spice balanced by soft, velvety tannins. A complex, medium to full bodied wine showing hints of mocha, bramble and vanilla which flow through the long, fruity, peppery and spicy finish.*

**Cellaring:** *2022-2030*

**Food match:** *Thai lamb or beef salad; roast lamb; lamb yiros; platter of mature hard cheeses and dried fruits*

*Paul Lindner, Chief Winemaker*



### GEOGRAPHICAL INDICATION

*Barossa Valley*

### GRAPE COMPOSITION

*100% Shiraz*

### OAK TREATMENT

*Matured in seasoned American and French oak*

### TIME IN OAK

*Ten months*

### VINE AGE

*10 to 20-year-old vines*

### SUB REGIONAL SOURCE

*Dorrien, Bethany, Lights Pass, Tanunda and Moppa Hills.*

### YIELD PER ACRE

*3 to 3.5 tonnes per acre*

### TRELLISING

*Single wire permanent arm and double vertical wire rod*

### SOIL TYPE

*Mostly deep red clay over limestone and sand over red clay*

### HARVEST DETAILS

*5 March to 25 March*

### TECHNICAL ANALYSIS

*Alcohol: 14.5%*

*pH: 3.54*

*TA: 5.9 g/L*

*Residual Sugar: 2.41 g/L*

*VA: 0.35 g/L*