

2022 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

2022 VINTAGE REPORT

A great start to the year with healthy winter rains followed by a mild spring led to optimism about the up-and-coming harvest. However, as so often with farming, Mother Nature had other plans. On 28 October, a 15-minute hailstorm tore a massive strip of devastation through the Barossa, with crop losses of between 30% to 100%. I had to wear earmuffs in the shed to stop my ears from bleeding; it was that loud.

After the storm, the remainder of the growing and ripening season was mild to cool, enabling plenty of hang time on the vine for great flavour and colour development.

Harvest ran smoothly, starting and finishing later than usual, with our Eden Valley Cabernet Sauvignon picked in early May.

Colour: Medium-depth crimson with purple hues.

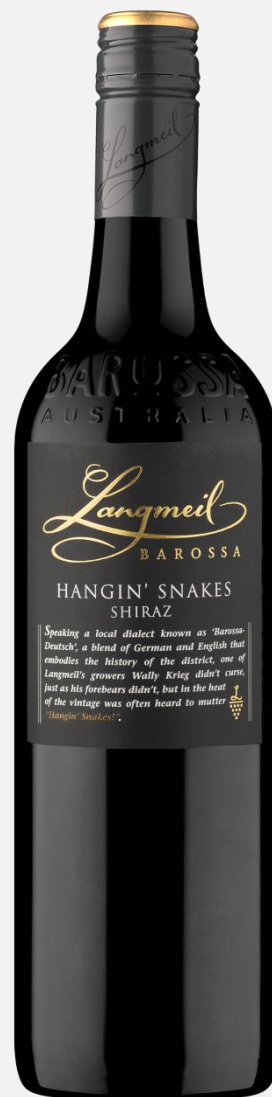
Aroma: Lifted aromas of Satsuma plum and mulberry combine with floral, herbal and savoury notes with a touch of white pepper.

Palate: Bright, juicy, rich fruit flows over the tongue, giving a lovely full palate yet medium-bodied. Light peppery, and spicy notes add to the complexity, with a hint of liquorice and silky tannins flowing onto the long, rich, fruity finish.

Cellaring: 2023 - 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

GRAPE COMPOSITION

88% Shiraz, 12% Cabernet

OAK TREATMENT

Seasoned French and American oak barrels

TIME IN OAK

Twelve months

VINE AGE

12 to 35-year-old vines

SUB REGIONAL SOURCE

Penrice, Dorrien, Bethany, Tanunda, Moppa Hills and Eden Valley.

YIELD PER ACRE

3 to 3.5 tonnes per acre

TRELLISING

Primarily single and double wire, rod and spur

SOIL TYPE

Red clay over limestone and ironstone, deep sand over red clay and Biscay black clay.

HARVEST DETAILS

25 Feb to 22 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.48

TA: 6.3 g/L

Residual Sugar: 2.4 g/L

VA: 0.5 g/L