

2022 PRIME CUT SHIRAZ

STORY BEHIND THE WINE

The Lindner family has a proud Barossa food history comprising four generations of butchers with a well-deserved reputation for always supplying the Prime Cut. Their descendants chose grape growing and winemaking instead, but remain inspired by the same philosophy as their ancestors.

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 28th 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.

It's another cracking cooler vintage.

Colour: *Deep purple.*

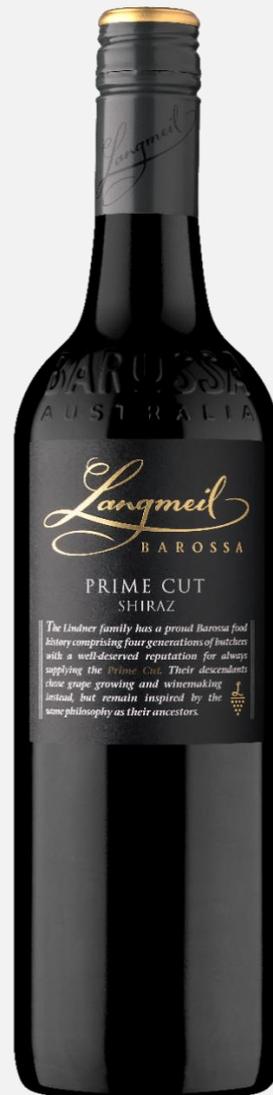
Aroma: *Delicious, rich aroma of Satsuma plum and Raspberry fill the bouquet with hints of liquorice, savoury notes and sweet spice.*

Palate: *Mouth-filling juicy fruit lives up to the aroma and is balanced nicely with subtle oak, sweet and peppery spice and youthful, firm tannins. The palate is medium to full-bodied with a velvety, fruity and spicy finish.*

Cellaring: *2023-2033*

Food match: *Grilled beef steak or lamb; Meat Lovers' pizza; beef stroganoff; Osso Bucco.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa

GRAPE COMPOSITION

100% Shiraz

OAK TREATMENT

10% new American oak and 90% seasoned American oak hogsheads

TIME IN OAK

Ten months

VINE AGE

12 to 20-year-old vines

SUB REGIONAL SOURCE

Light Pass, Stone Well, Moppa and Eden Valley

YIELD PER ACRE

2 to 3 tonnes per acre

TRELLISING

Double wire, rod and spur and single permanent cordon

SOIL TYPE

Red clay over limestone and ironstone, sand over red clay

HARVEST DETAILS

15 March to 22 April

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.5

TA: 6 g/L

Residual Sugar: 2.3g/L

VA: 0.38 g/L