

2023 ROUGH DIAMOND GRENACHE

STORY BEHIND THE WINE

*Grenache has long been held in high esteem by Barossa winemakers. Despite being overlooked elsewhere due to a workhorse history, it has hidden depths and great potential. Like a **Rough Diamond**, ordinary at first glance, its real beauty as a jewel is only revealed through cutting and polishing.*

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

2023 VINTAGE REPORT

2023 saw a much later start to vintage due to higher-than-average winter rains followed by mild spring and summer temperatures. Above-average yields also added to the slow ripening time.

The lovely, aromatic, balanced whites and elegant, structured, somewhat spicier, peppery reds reflect the mild conditions. The wet start to the growing season added disease pressure with downy mildew reducing the crop, and botrytis reared its head in late-ripening vineyards. Harvest finished in early May, and it was a struggle to ripen some of our Eden Valley reds fully. Overall, 2023 was a cooler and fresher vintage expression, and we missed out on some of our premium parcels of Eden Valley fruit. On the plus side, our dams in the Eden Valley are full for a change!

***Colour:** Light to medium depth crimson with purple hues.*

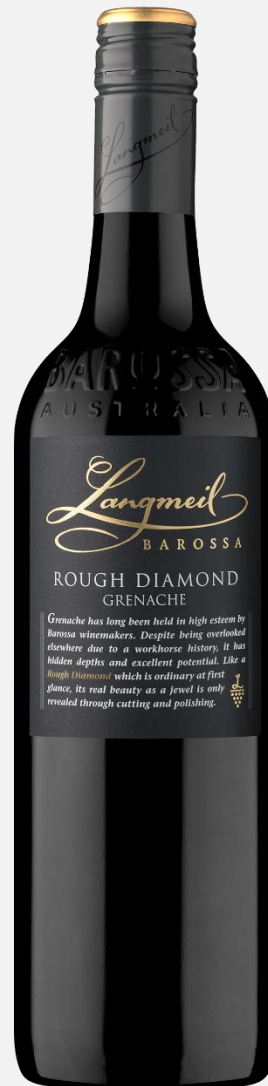
***Aroma:** Lifted black cherry, raspberry and rose petal with hints of sweet spice and white pepper.*

***Palate:** Sweet, juicy fruit flows through the palate which is light to medium-bodied. The red berries are balanced nicely by brambly, peppery spice and soft tannins which continue through the long and fruity finish.*

***Cellaring:** 2024-2029*

***Food match:** Slow cooked lamb shanks; mushroom pie; pan fried veal chops; roast duck with plum sauce.*

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION

Barossa Valley

GRAPE COMPOSITION

86.2% Grenache,
6% Carignan, 6%
Counoise, 1.8% Cinsault

OAK TREATMENT

50% Seasoned American
oak
50% Unwooded

TIME IN OAK

10 months

VINE AGE

5-10 year-old vines

SUB REGIONAL SOURCE

Gomersal, Vine Vale,
Ebenezer

YIELD PER ACRE

2.5 to 3.5 tonnes per acre

TRELLISING

Permanent and single arm

SOIL TYPE

Sandy loam to deep sand
over red clay and red clay
over ironstone

HARVEST DETAILS

24 March to 5 May

TECHNICAL ANALYSIS

Alcohol: 14.5%
pH: 3.45
TA: 5.39g/L
Residual Sugar: 2.4g/L
VA: 0.35g/L