

2018 VALLEY FLOOR SHIRAZ

STORY BEHIND THE WINE

The Barossa is famous for its viticulture, history and winemaking dating back to the 1840s. At its heart is the Valley Floor, a highly-prized strip of viticultural land which is the very foundation and forms the essence of this wine. A true taste of the Barossa.

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

2018 VINTAGE REPORT

After a wet winter, spring was warmer and drier than average. Late spring and early summer were relatively mild, resulting in good flowering and fruit set. There were several heat spikes in mid to late summer, but then a perfect Autumn followed with favourable ripening conditions. Despite a later start and an earlier finish, the compressed harvest produced wines of deep colour, flavour and impeccable balance.

Colour: Medium to deep crimson with purple hues.

Aroma: A rich and lifted aroma of Satsuma plum, mulberry and florals mingle with sweet spice, chocolate and savoury notes.

Palate: Rich, plumy fruit and sweet spice balances with soft, velvety tannins. A complex, medium to full bodied wine showing hints of mocha, bramble and vanilla which flow through to the lengthy, fruitful, peppery and spicy finish.

Cellaring: 2020-2030

Food match: Stir-fried beef with basil; American style slow cooked ribs; Sunday roast; mature cheddar.

Paul Lindner, Chief Winemaker



GEOGRAPHICAL INDICATION Barossa

GRAPE COMPOSITION 100% Shiraz

OAK TREATMENT 15% new American oak, 85% seasoned American and French oak hogsheads

TIME IN OAK Twenty six months

VINE AGE 9 to> 100+ year-old vines

SUB REGIONAL SOURCE

A selection of parishes comprising 73% Barossa Valley / 27% Eden Valley

YIELD PER ACRE 1.5 to 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Multiple sub-regions, ranging from deep sand, red clays, rich loamy soils, decomposed granite and black clay

HARVEST DETAILS 16 February to 18 April

TECHNICAL ANALYSIS

Alcohol: 14.5% pH: 3.41 TA: 6.6 g/L Residual Sugar: 2.4 g/L VA: 0.5 g/L