



THE ULTIMATE GUIDE TO

LANGHORNE CREEK WINE

**AUSTRALIAN WINE
MADE OUR WAY**

Discover why this humble region is the force behind some of Australia's best red wines.

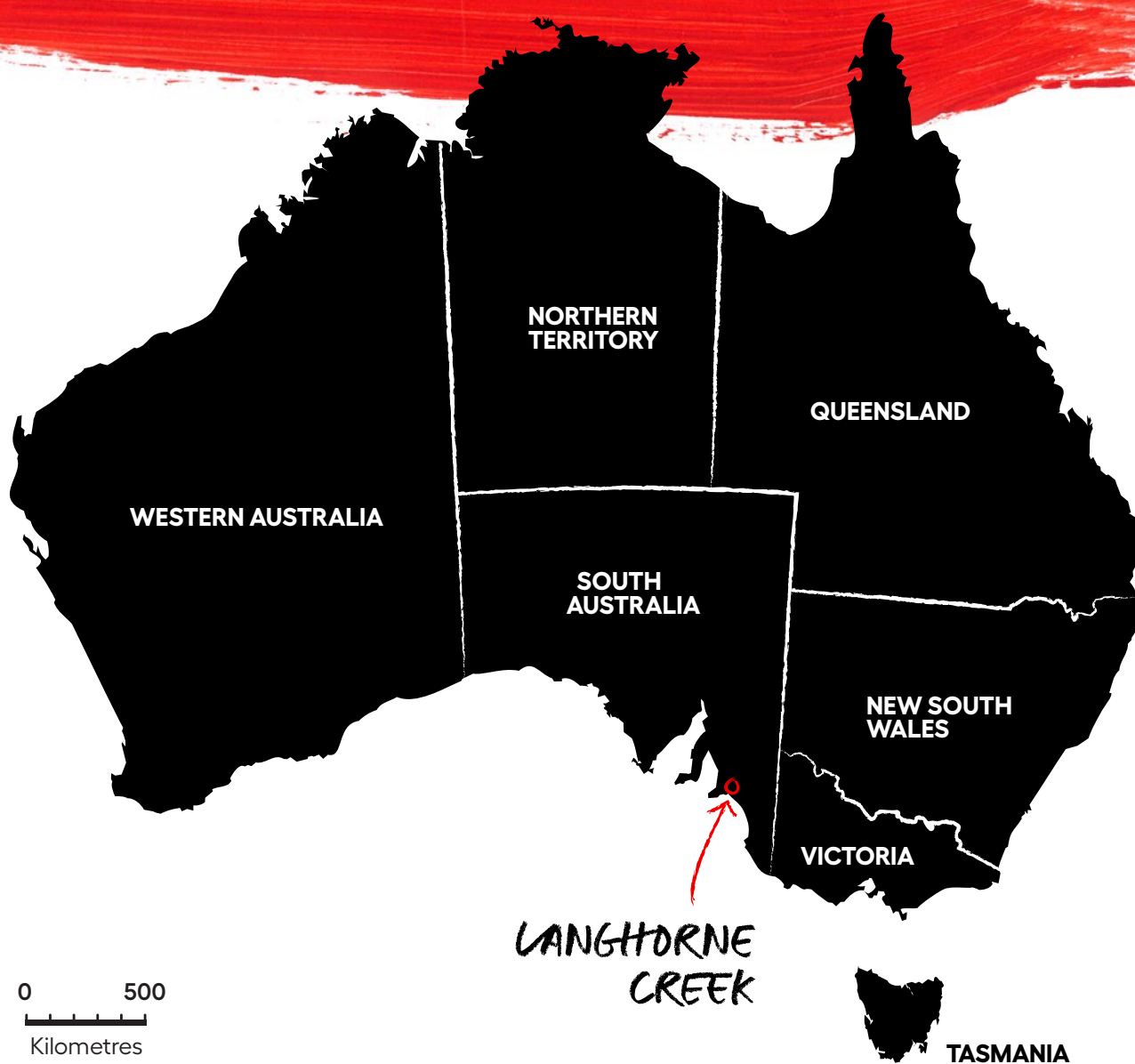


C O N T E N T S



- The history of Langhorne Creek
- Geography, climate and soil
- Viticulture
- Winemaking
- Prominent varieties

A U S T R A L I A



LANGHORNE CREEK: HUMBLE WINE HERO



Credit: FPT/Adam Bruzone

Langhorne Creek is a hardworking wine region with a long history of producing quality grapes and premium red wines.

- Home to sixth-generation growers and old vines
- Temperate, maritime climate and fertile soils
- Focus on Shiraz, Cabernet Sauvignon and Malbec
- Growing number of boutique producers crafting traditional and innovative styles

LANGHORNE CREEK: HUMBLE WINE HERO

On South Australia's scenic Fleurieu Peninsula, Langhorne Creek is the power behind some of Australia's best red wines. It's a humble, hardworking region with a long history of producing quality grapes and premium wines – but for many years it flew under the radar.

While the Langhorne Creek name is new to some people, many have unknowingly enjoyed wine made from the region's grapes. For decades it has produced a high volume of quality fruit for big wine companies and well-known brands. Today Langhorne Creek is increasingly in the spotlight as a growing number of boutique producers craft brilliant wines from old vines and classic and innovative varieties.

A rich history

Langhorne Creek is one of Australia's oldest wine regions and has a proud history of family-owned and operated vineyards and wineries. It's home to sixth-generation grape-growing families and some of the world's oldest vines.

Rivers, lakes and ancient soils

Vineyards flourish on this flat river-delta landscape. Varied, fertile soils and the cooling influence from the vast Lake Alexandrina, which delivers winds direct from the Southern Ocean, create an environment well suited to producing premium wines.

Red wine country

Shiraz and Cabernet Sauvignon dominate plantings, producing elegant and approachable wines noted for their juicy fruit flavours and plush tannins. This is also one of Australia's most important regions for Malbec.

Rural retreat

Boutique wine tourism is on the rise as visitors discover the intimate cellar doors, local produce and natural beauty of Langhorne Creek, around an hour's drive from Adelaide. Despite the region's premium-wine credentials, it remains a down-to-earth destination full of country charm.





THE HISTORY OF LANGHORNE CREEK: HERITAGE, TRADITION AND A MODERN TWIST

1891

Arthur Formby establishes the Metala Vineyard, planting Shiraz and Cabernet Sauvignon.

1962

Stonyfell 'Metala' Cabernet Shiraz 1961 wins the inaugural Jimmy Watson Trophy.

1860

Frank Potts plants the first vineyard, comprising Shiraz and Verdelho, and builds Bleasdale winery.

1961

Bleasdale produces its first table wine, a Malbec.

1967

Wolf Blass makes his first wines with fruit from Langhorne Creek. In the 1970s, he wins three consecutive Jimmy Watson Trophies.

2013

7th edition of **The World Atlas of Wine** states "Langhorne Creek, it could be argued, is South Australian wine's big secret."

TODAY

Langhorne Creek is one of Australia's most important wine regions. There's an increasingly boutique feel, with winemakers crafting a range of wines and styles.

1995

Growers form the Langhorne Creek Water Company and develop a community pipeline scheme.

Orlando Wyndham Group invests millions into a vineyard for the Jacob's Creek brand. The region grows dramatically.



THE HISTORY OF LANGHORNE CREEK: HERITAGE, TRADITION AND A MODERN TWIST

In the beginning

Langhorne Creek is the traditional home of the Ngarrindjeri people of the lower Murray River, western Fleurieu Peninsula and the Coorong. European settlers arrived in the region in the 1800s, attracted by the fertile alluvial soils.

1860

Pioneer Frank Potts planted the first vineyard, comprising Shiraz and Verdelho, and built Bleasdale winery, which is one of the region's most important wineries today.

1891

Arthur Formby established the Metala vineyard, planting Shiraz and Cabernet Sauvignon. In 1910, his brother-in-law Ronald Martin of Stonyfell winery took over winemaking. The vineyard is today owned by the boutique Brothers In Arms winery and continues to produce premium fruit. These vines are believed to be the oldest family-owned still-producing Cabernet vines in the world.

1961

Bleasdale produced its first table wine, a Malbec, as consumer demand for table wine grew.

1962

Stonyfell 'Metala' Cabernet Shiraz 1961 won the inaugural Jimmy Watson Trophy, now Australia's most coveted wine award.

1967

The legendary Wolf Blass made his very first wines with fruit from Langhorne Creek, including the well-known Grey Label Cabernet Shiraz. Australian red wines tended to be loaded with heavy tannins, but Wolf pursued a softer, more approachable style. In the 1970s, he won three consecutive Jimmy Watson Trophies for his Black Label Cabernet Shiraz containing Langhorne Creek Cabernet.

1995

The region secured a community-owned water supply when 42 growers joined forces to form the Langhorne Creek Water Company and designed and built a state-of-the-art community pipeline scheme. Around this time, Orlando Wyndham Group invested millions of dollars in a cutting-edge vineyard to provide fruit for the internationally successful Jacob's Creek brand. These two factors saw plantings increase dramatically and the region more than doubled in size.

2013

Hugh Johnson and Jancis Robinson's 7th edition of 'The World Atlas of Wine' stated "Langhorne Creek, it could be argued, is South Australian wine's big secret."

Today

This well-kept wine secret is out, with Langhorne Creek now recognised as one of Australia's most important wine regions. It has a similar crush size to the Barossa, making the two regions the largest wine-growing areas by volume after the Riverland and Riverina.

Originally an engine room for Australian wine, providing large volumes of high-quality grapes to household-name wine labels outside the region, Langhorne Creek flew under the radar as these big brands generally didn't connect the wines with the region. Today there's a more boutique feel, with multi-generational winemaking families crafting a diverse range of traditional and progressive wines.

FUN FACT

LANGHORNE CREEK WAS NAMED AFTER ALFRED 'THE LIAR' LANGHORNE, A CATTLE DROVER RENOWNED FOR HIS DISHONEST DEALINGS.



COMPLEMENTARY READING

BLEASDALE: A MULTI-GENERATION SUCCESS STORY

The pioneer of Langhorne Creek wine region, Frank Potts, arrived in South Australia in the late 1830s. He'd lived a life of travel and exploration, joining the Navy at age nine to carry gunpowder to ships' cannons, and later circumnavigating the globe. He brought this spirit of adventure to Australia, buying land in Langhorne Creek and establishing Bleasdale vineyard and winery, reportedly attracted by the fertile soils and vast red gums.

A master builder, Frank crafted a massive twin-basket lever press, its lever made from a single 3.5-tonne red-gum trunk, which remains the centrepiece of the winery. He also constructed a unique weir and channel system to divert the river during winter, so that he could flood-irrigate the vineyard and provide the subsoil with sufficient moisture to last through the entire growing season. This impressive concept is at the heart of the region's viticultural success today. (More about this in Viticulture below.)

Today the heritage-listed Bleasdale winery is still in the hands of the Potts family. It's one of Australia's most awarded small wineries, in part thanks to chief winemaker Paul Hotker. Paul is leading the way for Australian Malbec, putting a modern stamp on this bold red that was actually one of the first varieties Frank planted.

Paul is also at the forefront of a regional trend to make fresher, more vibrant wines that suit a lighter style of food. A passionate yet humble ambassador for Langhorne Creek, he knows this quiet-achiever region intimately and his new wines and styles are taking Bleasdale, and Langhorne Creek, to the next level.





GEOGRAPHY, CLIMATE AND SOIL: ANCIENT PLAINS ON WATER'S EDGE



- On the Fleurieu Peninsula, around 70km from Adelaide
- A flat, picturesque region of neat vineyards and old river red gums
- Sits on an ancient natural floodplain
- Moderate climate influenced by Lake Alexandrina and the Southern Ocean

GEOGRAPHY, CLIMATE AND SOIL: ANCIENT PLAINS ON WATER'S EDGE

In a peaceful pocket of South Australia's Fleurieu Peninsula, Langhorne Creek is a flat, picturesque wine region of neat vineyards, family-run farms and old river red gums. It's around 70 kilometres south-east of Adelaide and sits on an ancient natural floodplain between the Bremer and Angas Rivers, on the shores of Lake Alexandrina to its south-east.

The moderate climate is strongly influenced by the vast Lake Alexandrina. This 600-square-kilometre (232mi²) body of water delivers onshore southerly winds – known as the 'Lake Doctor' – directly from the cold Southern Ocean across the lake. These winds can cause temperatures to drop by more than 10°C (50°F) on a summer afternoon, and also work to keep the area relatively disease and frost free.

To the region's north and west, the bordering Adelaide Hills create a rain shadow, but also provide water for the rivers that are used to flood-irrigate the region in winter. Langhorne Creek's unique geography and climatic influences allow different varieties to excel in its vineyards, from bold reds to vibrant whites.



DID YOU KNOW

The influential Lake Alexandrina – which is three times the size of Sydney Harbour – is one of the final stops for the Murray River, Australia's longest and largest river, on its way to the ocean. The mighty Murray is a vital water source and tourist drawcard for wine regions throughout New South Wales, Victoria and South Australia.

CLIMATE

MODERATE MARITIME CLIMATE

WITH MEDITERRANEAN INFLUENCES

ALTITUDE

LANGHORNE CREEK
10–50M (33–164FT)



VERY HIGH

>1000M
>3280FT

.....

HIGH

750–999M
2460–3279FT

.....

MEDIUM

500–749M
1640–2459FT

.....

LOW

0–499M
0–1639FT

LANGHORNE CREEK

Climate

- Moderate maritime climate with Mediterranean influences.
- Characterised by low winter rainfall.
- Cooling winds from Lake Alexandrina and the Southern Ocean moderate daytime temperatures and keep nights cool during the growing season. This results in a long growing season and low disease pressure.

Please check the Wine Australia website for up-to-date information. Altitude refers to the highest and lowest vineyard in the GI region, not necessarily the highest or lowest point within the region and is calculated using the National Vineyard Scan and state contour datasets. Latitude is taken at the central point of the GI region. Meteorological data is taken from the national climate data bank of the Bureau of Meteorology: the Australian Data Archive for Meteorology (ADAM). Climate indices have been calculated across the whole GI region by the Antarctic Climate and Ecosystem CRC as part of a research project co-funded by Wine Australia. Growing season rainfall (GSR) and mean January temperature (MJT) based on 1991–2017 averages from the Bureau of Meteorology (2018). GSR is calculated from October to April.

Latitude

- 35° 33'S

Mean January temperature (MJT)

- 21.5°C (70.7°F)

Mean January temperature refers to the mean temperature of the warmest month. Langhorne Creek features a warm summer and sunny days, but temperatures and sunshine hours are lessened by the cooling southerly winds.

Growing season rainfall (GSR)

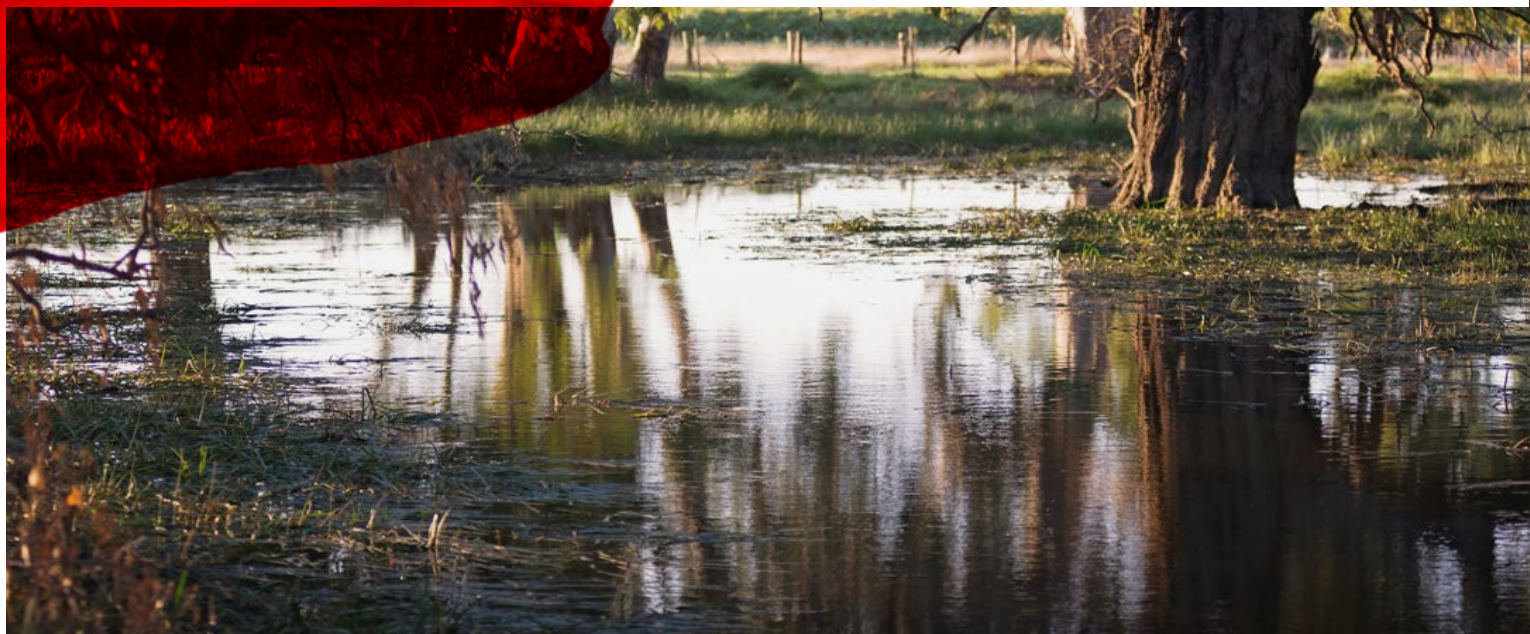
- 169mm (6.6in)

Calculated from October to April in Australia, GSR is a good indication of how much water is available to the vine. Langhorne Creek rainfall is relatively low throughout the year, with the highest levels in winter and spring.



S O I L

Alluvial soils alongside the rivers are deep, friable, brown, dark or red soils, and produce wines that are fuller-bodied but rounder and softer. Away from the rivers, soils are mostly sand over clay, which produce more intense, structured wines.



SOIL

Although flat, the alluvial plains of Langhorne Creek have several prominent soil types, which create regional diversity and interest. Soils alongside the rivers are of alluvial origin and are deep, friable, brown, dark or red soils. Wines made from these vineyards are typically fuller-bodied but rounder and softer. Away from the rivers, the vineyards are planted predominantly in sandy soils over clay, which offer excellent moisture holding without producing excess vigour in vines. These lighter soils tend to produce more intense, structured wines.



- History of sending fruit to companies outside the region; recent trend to retain grapes
- Sixth-generation grape-growing families
- Vineyard management more straightforward than other regions
- Some vineyards utilise natural floodwaters for irrigation
- Harvest: early February to late April

VITICULTURE AND WINEMAKING: GRAPE GROWING IN LANGHORNE CREEK

VITICULTURE AND WINEMAKING: HISTORY ON THE MOVE

GRAPE GROWING IN LANGHORNE CREEK

Langhorne's viticultural identity was historically that of an unsung hero, producing quality red wine grapes for use in popular blends by large wine companies outside the region. It's an excellent area for grape growing, producing full-flavoured yet approachable fruit, and big-name brands took advantage of this, establishing large-scale vineyards with a high level of mechanisation.

Today the trend is to keep the grapes within the region, with smaller producers stepping to the fore and bringing a laser-like focus on quality, as well as a forward-thinking outlook and willingness to embrace the new.

The region's proud history of family-owned vineyards continues, with sixth-generation grape-growing families working the land. The classic varieties of Shiraz and Cabernet Sauvignon have dominated plantings for decades, producing rich, full-flavoured fruit, and Malbec has long been an important variety. However, Langhorne Creek has also become an incubator for emerging and alternative varieties, which are increasingly being sought by winemakers outside the region.

Vineyard management

Low disease pressure, flat manageable lands, a temperate climate and an adequate water supply make Langhorne Creek an ideal grape-growing region, and vineyard management is more straightforward than in many other regions. The Lake Doctor (cooling afternoon breeze) helps reduce the relative humidity in the canopy, lowering the incidence of disease, and reduces the need for fungicide sprays.

The region's fertile soils are nutrient-rich, promoting vine vigour and generous canopies and cropping levels. Vines are controlled through a variety of canopy-management techniques including trellis design, pruning and irrigation management.

Irrigation

Langhorne Creek is the only region in Australia that uses natural floodwaters for irrigation in the traditional flood plain area of the region. Because it is largely comprised of flat plains, the region receives winter floods, which come down the Bremer and Angas rivers from the eastern Adelaide Hills. A system of levies and channels holds the water until it saturates the soil (usually 24–48 hours). The water is released via 'floodgates' to enable downstream neighbours to benefit from it.

This reduces the need for irrigation later in the growing season because floodwater reserves in the floodplain's deep clay loam soils provide a buffer against vine stress. The floodwaters provide a rich source of nutrients for the vines and carry debris from the many gum trees along their journey, depositing silts rich in eucalyptus oil into the ancient soils.

Today around 400 hectares of mostly older vineyards on the flood plain benefit from flood irrigation, but before the establishment of the community-owned pipeline in 1995, the entire region relied on it. Aside from this unique method of irrigation, the majority of vineyards, particularly those away from the flood plains, use drip irrigation when required.

Harvest

Harvest typically happens in early February to late April, with white varieties harvested from early February and red varieties from early March. Producers seeking fuller-bodied red wines will harvest into April. The region's temperate summer and the influence of the lake results in a long growing season, typically two weeks later than nearby McLaren Vale. Grapes are able to fully ripen, developing vibrant varietal flavours.

Environmentally sustainable practices

Environmental management is a growing focus in the region, with investment and initiatives related to water and soil management, reduction of chemical use, enhancing biodiversity, and improving and maintaining the health of the local red gum swamps. A growing number of vineyards are converting to organic practices.

+ ADVANCED NOTES

MODERNISING VITICULTURE TO IMPROVE FRUIT QUALITY

To solve regional challenges and modernise viticulture, the region's wine community works collaboratively and in conjunction with Langhorne Creek Wine and Grape Inc. There are regular and ongoing initiatives in the areas of research and development, and the integration of technology in the vineyards.

One important initiative has been the Malbec pruning trials, which explored new thinking on vine pruning and canopy management to improve vineyard uniformity and soil health. Malbec is quite a sensitive variety, notorious for having highly variable yield and fruit set between seasons. This project looked at the potential to manage yield in Malbec by employing late-pruning techniques to shift bud burst, reduce vigour and improve bud fruitfulness, as well as the resultant wine characteristics.

OLD VINES OF LANGHORNE CREEK

With its long history of viticulture, Langhorne Creek is home to some of the world's oldest continuously producing vines, and these play an important role in the region's premium wines.

Metala: Brothers in Arms winery are the custodians of the world's oldest family-owned Cabernet Sauvignon vines. Planted in 1891, they continue to flourish at the Metala vineyard. The plantings originally consisted of 21 rows of Shiraz, 1.6 hectares (3.9 acres) of which are still producing, and 14 rows of Cabernet, 0.81 hectares (2 acres) of which are still producing. An additional 2.19 hectares (5.4 acres) of Shiraz was planted in 1894, all of which are still producing premium fruit. These blocks are known as the Old Blocks and the Cellar Block, respectively.

Bleasdale: In 1850, Frank Potts bought 100 hectares (247.1 acres) of fertile land in what is now Langhorne Creek. Years later, he planted 12.1 hectares (30 acres) of Shiraz and Verdelho and launched Bleasdale winery. These vines still thrive today as part of the region's best-known winery.





WINEMAKING IN LANGHORNE CREEK

- Typically produces more wine than McLaren Vale and almost as much as the Barossa
- Most wines are red; open fermentation and oak ageing is typical
- Blending is a common technique
- More focus on vineyard to minimise intervention in winery

WINEMAKING IN LANGHORNE CREEK

While crush figures differ each year, Langhorne Creek typically produces more wine than nearby McLaren Vale and almost as much as the Barossa. The vast majority of wines produced are red, primarily Cabernet Sauvignon and Shiraz, however emerging and alternative varieties are becoming a more significant part of the scene with exciting results. This is a region of winemakers adept at honouring tradition while embracing innovation.

Fermentation and maturation

Red wines are commonly fermented in traditional open-top fermenters and then matured in oak. Wines may be matured for up to 12–24 months depending on the desired style. Winemakers use French and American oak – either separately or in combination – and usually a mix of old and new oak to ensure integrated and complementary oak influences. Wines are carefully monitored through the maturation to ensure the right balance of fruit and oak is achieved.

Blending

Blending two or more wines to create a final product greater than the sum of its parts is a common technique. Achieving the required balance takes great skill. Cabernet Sauvignon Shiraz is the region's signature blend, with winemakers using Cabernet for structure and texture and Shiraz for its suppleness and generosity. Cabernet also retains freshness and has its 'hole in the middle' palate structure, which can be filled texturally by the sweet fruit of Shiraz.

Minimal intervention

Many Langhorne Creek producers are focusing more on the vineyard and minimising intervention in the winery to create wines that express each vineyard's unique terroir. The high quality of the fruit makes this possible and results in distinctive wines that reflect the region.



COMPLEMENTARY READING

MALBEC MAKES ITS MARK

Although Shiraz and Cabernet Sauvignon are the superstars of Langhorne Creek, the region has also become known as Australia's foremost region for growing and producing Malbec. This fruit-forward, full-bodied red wine has often been used in blends, but is fast gaining ground as a standalone variety.

The history of Malbec in Langhorne Creek goes back to the very early days, when Frank Potts planted it on the banks of the Bremer River at Bleasdale. The proud tradition of Malbec at Bleasdale is carried on today by the sixth generation of the Potts family, and since 2008 they've been joined by Paul Hotker, winemaker and Malbec aficionado. Paul has taken the Malbec wines to a new level.

Paul is just one local winemaker who has identified Malbec as an important variety for the region. Winemakers like Rebecca Willson at Bremerton, Ben Potts at his eponymous winery and John Glaetzer at Gipsie Jack are all big believers in the potential of Malbec, and are experimenting in the vineyard and winery to get the best out of this lesser-known variety. Now Langhorne Creek is attracting the next generation of winemakers looking to make their mark with Malbec.

LANGHORNE CREEK TOP 5 VARIETIES



SHIRAZ

38%



CABERNET
SAUVIGNON

29%



CHARDONNAY

10%



MERLOT

9%



RIESLING

3%

Source: Wine Australia National Vintage Survey. Variety share based on average tonnage from 2015–2019

TASTE OF LANGHORNE CREEK: NOTEWORTHY VARIETIES

Langhorne Creek is red wine country, known for producing wines that have good body and texture while being soft and approachable. This is a result of the longer ripening period, due to cooling afternoon breezes, which produces the fruit's signature plush, ripe tannins and round, juicy fruit.

Langhorne Creek's most important wines are:

- Shiraz.
- Cabernet Sauvignon.
- Cabernet Sauvignon Shiraz.
- Malbec.

BEST OF THE REST

With conditions ideal for Cabernet Sauvignon, Shiraz and Malbec, many wineries are happy to concentrate on those varieties. However, white varieties are also worthy of attention, particularly Verdelho, which has long been produced in the region. Emerging and alternative varieties are a growing focus, primarily those of Mediterranean origin.

Noteworthy and emerging varieties include:

- Vermentino.
- Fiano.
- Verdelho.
- Chardonnay.
- Merlot.
- Barbera.
- Touriga Nacional.
- Montepulciano.

SHIRAZ

COMMONLY
BLENDED WITH
CABERNET SAUVIGNON

OVER
1/3
OF TOTAL ANNUAL
CRUSH



GENEROUS AND
RICHLY FLAVOURED

TYPICAL FLAVOURS

- Dark berries
- Plum
- Liquorice
- Pepper
- Spice

SHIRAZ

Langhorne Creek has a long history of producing richly flavoured, generous Shiraz wines showcasing dark fruit characters, with refined elements of spice and sometimes a suggestion of mint. Shiraz is made as both a varietal wine and a blend. It is most commonly blended with Cabernet Sauvignon but also appears in rich, earthy blends with Malbec and Merlot.

Noteworthy Shiraz producers include:

- Bleasdale.
- Bremerton Wines.
- Angas Plains Estate.
- Lake Breeze Wines.

COLOUR 
Shiraz

BODY 
Light Medium Full

SWEETNESS 
Dry Medium dry Sweet

TANNIN 
Low Medium High

ACIDITY 
OAK 

ALCOHOL 
8% 14% - 15% 17%

CABERNET SAUVIGNON

EXCELS IN THE
MODERATE MARITIME
CLIMATE

SOFT AND
APPROACHABLE
YET AGE-WORTHY;
COMMONLY
BLENDED WITH
SHIRAZ



APPROACHING

1/3

OF TOTAL
ANNUAL
CRUSH

TYPICAL
FLAVOURS

- Blackcurrant
- Plum
- Choc-mint
- Eucalyptus

CABERNET SAUVIGNON

This late-ripening variety excels in Langhorne Creek, which is among Australia's top regions for Cabernet. It produces full-flavoured yet elegant wines with a structural palate, fine, plush tannins and choc-mint characters.

These are softer and more approachable than Cabernet wines from some other regions, making them ideal for immediate drinking. However, they also have the ability to age gracefully for many years. Cabernet is also commonly blended with Shiraz.

Noteworthy Cabernet Sauvignon producers include:

- Bleasdale.
- Bremerton Wines.
- Brothers In Arms.
- Kimbolton Wines.
- Lake Breeze.
- Stonyfell Wines.

COLOUR 
Cabernet Sauvignon

BODY 
Light Medium Full

SWEETNESS 
Dry Medium dry Sweet

TANNIN 
Low Medium High

ACIDITY 
OAK 

ALCOHOL 
8% 14% - 14.5% 17%

CABERNET SAUVIGNON SHIRAZ

PLUSH,
GENEROUS
AND WELL
BALANCED

**CABERNET BRINGS
SOFTNESS AND SILKINESS;**

Shiraz adds
savoury spice

ICONIC BLEND
OF THE REGION



**TYPICAL
FLAVOURS**

- Blackcurrent
- Blackberry
- Black cherry
- Cassis
- Mint
- Eucalyptus
- Spice

CABERNET SAUVIGNON SHIRAZ

This is arguably the iconic blend of the region, produced by the majority of wineries. It's a plush, generous wine with a well-balanced palate and rich, dark-fruit profile with subtle mineral notes.

The Cabernet Sauvignon component tends to be soft and silky in the blackberry/blackcurrent spectrum with suggestions of mint, eucalyptus and green herbs. The addition of Shiraz creates a savoury juiciness and imparts a warm spice.

COLOUR



Cabernet Sauvignon Shiraz

BODY



SWEETNESS



TANNIN



ACIDITY



OAK



ALCOHOL



MALBEC

ONE OF THE MOST
IMPORTANT REGIONS
FOR MALBEC

WELL
SUITED
TO THE
CLIMATE



VELVETY TANNINS,
highly perfumed,
age-worthy

**TYPICAL
FLAVOURS**

- Plum
- Red berry
- Pepper
- Spice

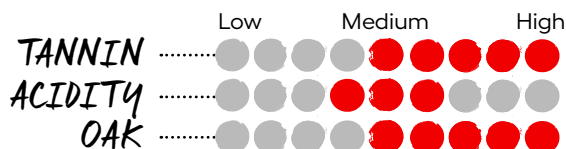
MALBEC

Bleasdale's first ever single-varietal wine was a Malbec, and while it's not often seen as a varietal wine in Australia, in Langhorne Creek it stands on its own. It's very well suited to the climate, and the region's producers are helping to generate a modern resurgence for the grape.

This is a medium to full-bodied, finely structured wine with velvety smooth tannins, juicy fruit-driven flavours and earthy undertones. It is highly perfumed with distinctive aromas of violets. It has good ageing potential of 10 years and beyond.

Noteworthy Malbec producers include:

- Bremerton Wines.
- Bleasdale.
- Zonte's Footstep.
- Ben Potts.
- Gipsie Jack.



LANGHORNE CREEK

RISE TO PROMINENCE

Historic wine region with a growing reputation for its vibrant red wines and passionate, close-knit community.



LANGHORNE CREEK: RISE TO PROMINENCE

Historic Langhorne Creek is one of Australia's most important yet unassuming wine regions. Its veins run red, producing powerful yet approachable red wines that are as well suited to a barbecue as they are the cellar. Once considered the best-kept secret of Australian wine, today Langhorne Creek is increasingly in the spotlight as its passionate producers craft premium wines and explore an exciting lineup of emerging and alternative varieties. The region's rich history and untapped potential make for exciting times ahead.

KEY POINTS TO REMEMBER

- On South Australia's Fleurieu Peninsula, Langhorne Creek is a grape-growing haven. Its flat river-delta landscape, fertile soils and cooling influences from nearby bodies of water create an ideal environment for producing premium wines.
- The first vines were planted in 1860 by Frank Potts who established Bleasdale – today the region's most prominent winery. Around 30 years later, Metala vineyard was planted, now home to the world's oldest family-owned still-producing Cabernet vines.
- Red varieties shine brightest, with Shiraz and Cabernet Sauvignon dominating plantings. The region is also Australia's most important for Malbec and in recent years has become an incubator for some emerging and alternative varieties.
- Sixth-generation grape-growing families work the land, improving fruit quality and protecting the natural environment through modern practices and new technologies. The region is unique for using natural floodwaters for irrigation.
- With a growing emphasis on local wines and boutique production, winemakers are focused on quality and regional expression. Wines are rich and generous yet well balanced, and noted for being enjoyable in their youth with the capacity to age wonderfully for many years.



AUSTRALIAN WINE MADE OUR WAY

Australia's unique climate and landscape have fostered a fiercely independent wine scene, home to a vibrant community of growers, winemakers, viticulturists, and vignerons. With more than 100 grape varieties grown across 65 distinct wine regions, we have the freedom to make exceptional wine, and to do it our way. We're not beholden to tradition, but continue to push the boundaries in the pursuit of the most diverse, thrilling wines in the world. That's just our way.

Discover more about Australian wine
at www.australianwine.com

Get the facts
**DRINK
WISE**
.ORG.AU

Wine Australia
supports the responsible
service of alcohol.

