

2019 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

2019 VINTAGE REPORT

2019 was the smallest vintage in twenty years due to a drier than average growing season with spring frosts. What little fruit there was ripened quickly in the hot, dry conditions of January and February, with a mad rush to pick before sugar levels became excessive. On the plus side, the lack of rainfall meant there was no disease pressure this season. The reds will be bold, dark, rich and long-lived. Sadly, they will be in very short supply.

Colour: Medium to deep crimson with purple hues.

Aroma: Rich and lifted aromas of Satsuma plum, mulberry and floral notes mingle with sweet spice, chocolate and savoury hints.

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

Cellaring: 2021-2031

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-four months

VINE AGE

9 to 100+ year-old vines

SUB REGIONAL SOURCE

A selection of parishes. 93% Barossa Valley and 7% Eden Valley

YIELD PER ACRE

1.5 to 3 tonnes per acre

TRELLISING

Mostly single and double wire, rod and spur

SOIL TYPE

Deep sand, red clays, rich loamy soils, decomposed granite and black clay

HARVEST DETAILS

20 February to 22 March

TECHNICAL ANALYSIS

Alcohol: 14.5%

pH: 3.44

TA: 6.1 g/L

Residual Sugar: 2.4 g/L

VA: 0.56 g/L