



HANGIN' SNAKES SHIRAZ VIOGNIER

STORY BEHIND THE WINE

Langmeil's desire to make wines of interest and pedigree encouraged the Shiraz Viognier blend. It signifies a change on regional style and helps to highlight other key attributes of Shiraz. Wine made for the dinner table and to be shared with family and friends.

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

2015 VINTAGE REPORT

Good winter rains and warmer temperatures in early spring brought about slightly earlier budburst and excellent shoot growth. A lovely growing season with no crazy, stormy or very windy northerly weather to affect flowering resulted in a great fruit set across all varieties. However, the northern Barossa, and a few other seemingly random patches of vineyard, were hit by late frosts resulting in a huge loss for that sub region. After a quite chilly Christmas and New Year the warm and dry weather was upon us, perfect ripening weather.

An early and fast vintage for the Barossa Valley had Langmeil at full fermentation capacity for three and a half weeks meaning 75% of our grape intake in less than a month, phew! The later ripening varieties like Grenache and Mataro still took their time and of course Eden Valley Shiraz and Cabernet Sauvignon are always late, so vintage soon wound down to a leisurely pace ending in the middle of April.

Overall 2015 was an excellent vintage with great flavour, colour and intensity across the board.

Paul Lindner, Chief Winemaker

Colour: Medium depth crimson with purple hues.

Aroma: A rich and lifted perfume of violets and blue fruits jump out of the glass with hints of raspberry jam and herbal notes adding to the complexity.

Palate : Ripe and juicy berries flow onto the medium bodied palate with soft and velvety tannins adding a lovely structure and texture to the wine while sweet and briary spice balances the juicy fruit through to the finish.

Cellaring: 2016-2023



VINTAGE
2015

COUNTRY OF ORIGIN
Australia

GEOGRAPHIC INDICATOR
Barossa

GRAPE COMPOSITION
96% Shiraz / 4% Viognier

OAK TREATMENT
Matured in old American and French oak

TIME IN OAK
15 months

VINE AGE
10 – 20 year old vines

SUB REGIONAL SOURCE
Penrice foothills, Lights Pass, Greenock and Lyndoch

YIELD PER ACRE
3-3.5 Tonnes per Acre

TRELLISING
Rod & spur or double trellis / permanent arm & foliage wires

SOIL TYPE
Mostly deep red clay over limestone

HARVEST DETAILS
10th February – 26th March

TECHNICAL ANALYSIS
Alcohol: 14.5%
pH: 3.52
TA: 6.13 g/L
Residual Sugar: 2.8 g/L
VA: 0.53 g/L

True to the Region · True to the Community · True to Ourselves

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Safra 2012. Almoço em 14/07/2019. Piraquara