



Region: Eden Valley, Australia
Grape Variety: 100% Riesling
Vintage: 2015
Alcohol: 9%
Closure: Screw Cap



Yield per acre: 2-3 tonnes per Acre
Trellising: Double vertical wire
Soil Type: Grey, sandy loam, mostly decomposed granite and ironstone
Harvest Details: 12th February

Oak Treatment: Un-oaked
Vine age: Vines planted in 1980
Sub Regional Source: Penrice foothills, Lights Pass, Greenock and Lyndoch

Technical Analysis:
pH: 2.8
TA: 7.4 g/L
Residual Sugar: 29 g/L
VA: 0.18g/L

LANGMEIL LIVE WIRE EDEN VALLEY RIESLING (MEDIUM SWEET) 2015

Story behind the Wine

The Live Wire represents an energetic evolution of the traditional Riesling style introduced by our migrant forefathers in the 1840s. From the renowned Eden Valley, it is finely balanced with upfront fruit and a tangy crispness on the finish. Vivacious and perfectly refreshing!

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.

2015 Vintage Report

Good winter rains and warmer temperatures in early spring brought about slightly earlier bud burst 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.

Colour: Pale straw with green hues.

Aroma: Lifted bouquet of limes and granny smith apple mingle deliciously with a little talc and confectionary hints.

Palate: Juicy, refreshing and lively on the palate with a

lovely, fine frizzante to help deliver fresh lime and apple to the taste buds. Medium sweet, natural grape sugars are well balanced with zingy, crisp acidity which the Riesling grape is famous for and the finish is long, zesty and fruitful.