



House of Lindner

Our story begins with Johann Gottlob Lindner and Maria Rosine John. The couple were among the first Lutherans to emigrate to South Australia from the Prussian Province of Silesia. They sought a new life with freedom from religious persecution and war. Seven generations later, now entwined in the very fabric of the Barossa and its culture, the Lindner family aspire to the same ambition as their ancestors. They too are committed to leaving the region a better place for future generations

The 2017 House of Lindner Lineage Shiraz has an average vine age over 100years, which are regarded as Centenarian Vines in the Barossa Old Vine Charter.

“These ancient vines serve as a witness to Barossa’s resilience in the face of adversity. Barossa, unlike many other of the world’s great wine regions, is phylloxera-free, which allowed these vines to mature into their naturally-sculptured forms with thick, gnarly trunks. They have meagre yields and can produce wines with high intensity of flavour. Planted generations ago, when dry-farming techniques required careful site selection, Centenarian Vines have truly withstood the test of time, and have a value that transcends their intrinsic worth.”

There is only one requirement for the fruit to qualify for this wine. It must be of exceptional quality and will only make the grade if the grapes meet the strict criteria for the resultant wine to carry the Lindner family name.

Colour: Medium to deep crimson.

Aroma: Rich aromas of Satsuma plum with vanilla, cedar, pepper and spice top notes plus a hint of roasted meats.

Palate: Medium to full bodied with plum and blue fruit flavours the palate. Lovely brambly peppery spices balance the sweet fruit with velvety tannins flowing through the long, fruity and spicy finish.

Cellaring: 2019 - 2029

Awards:

GOLD – Great Australian Shiraz Challenge

GOLD – Drinks Business Global Syrah Masters UK

92 points - International Wine and Spirits Competition UK

“Beautiful clean eucalyptus start on the nose, with blueberries and blackcurrants. This is silky, with big creamy tannins and a cocoa powder texture. A classic style, with expressive varietal character and local typicity, with a great use of fantastic-quality oak.”

The IWSC is the world’s longest-running wine competition, with more than 50 years’ experience judging wines and spirits.



Vintage
2017

Country of Origin
Australia

Geographical Indication
Barossa Valley

Grape Composition
100% Shiraz

Oak Treatment
20% New French oak, 80% seasoned French oak.

Time in oak
Twenty-five months

Vine age
Average vine age 106yrs

Sub-regional source
Marananga, Nuriootpa, Tanunda, Light Pass

Yield per acre
2 tonnes per acre.

Trellising
Double wire vertical with rod and spur pruning.

Soil type
Sandy loam over red clay and rich loam over red clay, limestone and iron stone.

Harvest details
24 March to 12 April

Technical analysis
Alcohol: 15.5%
pH: 3.53
TA: 6.1g/L
Residual Sugar: 2.6g/L
VA: 0.48g/L

