



An opportunity that comes only once every two years -

Langhorne Creek Project 5255.

Connecting winemakers with Langhorne Creek growers to help create new regional stories.

V24

Applications close 18th December 2023

APPLY ONLINE <https://form.jotform.com/233108684429057>

Whether you're employed by an established wine company or running your own show, Langhorne Creek Grape and Wine want to support you to make wine, in your own style, from our grapes.

Langhorne Creek 5255 is a collaborative project between growers and winemakers from Langhorne Creek to support three winemakers or wine businesses to make a wine from Langhorne Creek fruit – on us!

We all know that wine is closely bound to a sense of place so we're looking for winemakers who would like to explore Langhorne Creek as a region to source quality fruit. We'll give you 2 tonnes of fruit so you can express your take on the terroir of the Creek. We'll give you access to talented people including viticulturists and winemakers, to help you with your grape selection and introduce you to the unique characteristics of our region.

The wine that is made should be labelled under your own label with your own artwork, but the **Langhorne Creek 5255** logo must be included on the front as well as the region. The wine must be 100% Langhorne Creek fruit.

Who are you?

- You have a Producer's Licence
- You could have your own label. Start-up or established. We don't mind.
- You may be a winery or winemaker based in another Australian region who has never used fruit from Langhorne Creek before under your label.
- Able to make a sound, finished wine, labelled with **Langhorne Creek 5255** that finds a place in the market.

What you get if you participate

- You join the alumni of 5255, including Charlotte Hardy (Charlotte Dalton Wines), Rob Mack (Aphelion Wine Co.), Turon White (Turon Wines), Natillie Johnston (Tillie J Wines), Riley Harrison (Harrison Wine), and duo Greg Clack/Kate Horstmann (XO Wine Co.)
- You receive 2 ton of fruit, gratis.
- Access to talented people – Viticulturists, winemakers and marketers who know Langhorne Creek like the back of their hand. They can assist you with advice and support from grape to glass.

- Publicity! PR surrounding this program will make sure we get our project into people's hearts and minds and that it will capture folk's imaginations.
- *Opportunity to work with a new project partner to help create a route to market for your product.*
- A ticket to the Langhorne Creek Wine Show lunch and tasting.
- Complementary entry into the Langhorne Creek Wine Show for your 5255 wine.

Essential criteria for applicants and their wine

- The recipient must have a producers' licence.
- Part of the project is that you must have the **Langhorne Creek 5255** logo on your front label @ 1.5 cm high. It can be incorporated amongst your own branding, or on a neck label.
- The wine must have "Langhorne Creek" (GI) on the **front** label.
- The wine must be made from 100% Langhorne Creek fruit.
- Must use social media and hashtags to support the project.
- Must be willing to have progress reported on Langhorne Creek's social media.
- Should provide photographic/video material (phone footage is fine) during production process, available for use by Langhorne Creek Grape and Wine.
- Must be willing to participate in videos, photo shoots and social media opportunities as directed by Langhorne Creek Grape and Wine to support the project.
- Must meet grower and be present at harvest.
- Wines should be sold for at least \$25 per bottle.
- All wines should be ready to be released at a launch event prior to July 2026.

Varieties available:

Cabernet Sauvignon
 Shiraz
 Malbec
 Merlot
 Graciano
 Grenache
 Ruby Cabernet
 Cabernet Franc
 Pinot Noir
 Carignan
 Sangiovese
 Petit Verdot

Glera / Prosecco
 Pinot Meunier
 Chardonnay
 Pinot Gris
 Sauvignon Blanc
 Verdelho

For the V24 5255 program, we have available key varieties that lie at the heart of Langhorne Creek's success – including the great Aussie reds Cabernet Sauvignon and Shiraz. We invite you to tap into this amazing fruit that can be sourced from old and new vines, various clones, and different soil types.

V24 5255 offers a great opportunity to experiment and try techniques you may have been wanting to explore – from preservative free, whole bunch, wild or new yeasts, Pet Nat, traditional ferments.

Stylistically, we are seeking anything from early release, rosé, through to fuller bodied examples, blends and everything in between. *We are particularly excited to see how innovative winemakers might interpret our flagship red varieties.* Applications for traditional regional heroes like Shiraz, Cabernet Sauvignon & Malbec will be looked upon favourably.

Why would you want to do this?

- To immerse yourself in the vibrant Langhorne Creek community and discover what it has to offer.
- Discover a new source of fruit.
- Publicity! We will be making the project, and your wine and brand highly visible in market.
- The opportunity to make a great wine.

I'm interested, what do I do next?

Fill in our document (attached) with the following details:

- Your Producers License Number.
- Tell us a bit about yourself.
- Why would you like to be involved in this project?
- What grapes would you be interested in from the list above.
- What styles of wine would you like to make from this fruit? Feel free to nominate more than 1 option.

We'll get together a short list of applicants so we can meet you and discuss your application. We'll be confirming the successful applicants by the end of December, and announcing the recipients the New Year, so we ask you to **apply by the 18th December 2023.**

Join the Langhorne Creek Project 5255 alumni – apply today!

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Langhorne Creek Project 5255 alumni:



Charlotte Dalton - Fiano
Rob Mack - Malbec
Turon White - Grenache

V20 Project 5255



Tilli J - Grenache
Riley Harrison - Malbec
Greg Clack/Kate Horstmann - Prosecco

V22 Project 5255