

MOUNT LANGI GHIRAN

The Langi vineyard is situated at the base of the 922 metre cliff face of Mount Langi Ghiran, at an elevation of 430 metres above sea level. Approximately 3km opposite Mount Langi Ghiran is the equally majestic Mount Cole. The two mountains create a cooling effect as cold air tumbles down the mountains and flows through the valley at night. During Autumn, the shadow thrown by the mountain shortens the effective sunshine hours, creating perfect conditions for an extended ripening period and the development of vast and complex flavours.

Under these conditions, berry ripening is slow and grapes retain high levels of acid, producing the intense fruit flavours for which the Langi wines are known.

TASTING NOTE

Colour: Light straw with hints of green.

Nose: Spiced pear, rose, lemon shortbread and a hint of gunflint.

Palate: Mineral and textured with a fresh core of apple lemon/lime and nectarine. The pithiness builds on the palate together with subtle floral nuances. A complex palate with lovely juiciness and crunch.

Cellaring: Drink now until 2026

Mount Langi Ghiran - 2017 Cliff Edge Pinot Gris



“...lovely juiciness & crunch.”

The Mount Langi Ghiran has an unusual soil profile that is rarely found in Australian viticulture. The mountain itself is an isolated geological feature. Through erosion, granite sands have permeated the sedimentary red clay loam creating an ideal texture for moderating the natural vigour of the vines, ultimately contributing to the balance of our wines.

Pinot Gris was first planted at Langi in the early 1990's on a steep, east-facing slope. Grapes retain particularly high levels of natural acids at this location - a key contributor to the freshness, vibrancy and longevity of the Cliff Edge Pinot Gris style. This acidity provides a framework from which we can build great texture and character.

WINEMAKING NOTE

Fermentation method: Fermentation method: 100% whole bunched pressed to stainless steel tanks, racked off hard solids and put to french oak for 100%-barrel fermentation. Intermittent lees stirring for two months post-fermentation then rested on lees until bottling.

VINEYARD DETAILS:

Varietal composition: 100% Pinot Gris

Region: Grampians

Vineyard: Langi Estate Vineyards

Harvest: Hand

Harvest date: March 2017