

2015 Billi Billi Pinot Gris

Winemaking note

Mount Langi Ghiran is a pioneer of cool climate winemaking in Australia, and was one of the first wineries to plant Pinot Gris in the early 90's. Billi Billi was an Aboriginal King who lived near the Langi property, and owned much of the surrounding land. The creek running through the property was named after King Billi Billi. This wine is created in his honour, and reflects the heritage of the region.

Wholly sourced from the Langi Estate vineyard, these Pinot Gris grapes were harvested on the 26th February to capture its flavour profile and optimum acid structure. The result is a wine that shows great varietal characters, bold texture coupled with a fine acid structure.



Technical analysis

Fermentation method 100% whole bunched pressed to stainless steel tank, racked off hard solids for a cold fermentation

Alcohol 13.9%

pH 3.40

TA 6.1g/L

Residual Sugar 1.8g/L

MIG

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Tasting note

Colour Bright pale gold

Aromas Intense spiced pear with citrus and subtle white florals

Palate An intensely varietal wine with those aromas of spiced pear dominating the palate. Depth and texture are persistent though the mid palate, with honeydew and lime characters adding further complexity. The fine acid structure completes this wine, delivering balance and length.

Cellar Drink now until 2018

“Intense spiced pear...”



Vineyard details

Vine age 25 years Harvest Method Hand Vineyard Langi & Hollows

Harvest Feb 2015 Soil Granitic sand over red clay Region Grampians