

MOUNT LANGI GHIRAN

MOUNT LANGI GHIRAN was among the first to plant this variety in Australia with our Pinot Gris being planted at Langi in the early 1990's.

Planted on a steep, east-facing slope, fruit ripens slowly and retains elevated levels of natural acidity, a key contributor to the freshness, vibrancy and balance of the Cliff Edge Style.

TASTING NOTE

Colour: Pale straw with golden green hues

Nose: Spiced pear and quince, overlaid with hints of almond, lemon curd and white flower blossom.

Palate: Full textured and rich, the fruit flavours are dominated by juicy pear with subtle traces of lemon curd. Multilayered with evidence of barrel fermentation, balanced by our cool climate acidity, providing focus and length.

Cellaring: Drink now until 2019

Mount Langi Ghiran - 2016 Cliff Edge Pinot Gris



“...juicy pear & subtle traces of lemon curd.”

VINTAGE

The 2016 vintage was a challenging one for the Grampians region. Hot and dry conditions brought forward the picking of the Pinot Gris by a few weeks compared to the 2015 vintage. Harvesting took place on the 12th of February, the fruit sourced wholly from our Langi vineyards, to capture the flavour profile and acid structure that we wanted. Due to small volumes, this wine was barrel fermented, the result is a wine that shows great varietal characters, bold texture coupled with a fine acid structure.

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:

Region: Grampians

Vineyard: Mount Langi Ghiran

Vine age: 26 Years

Soil: Granite sand over red clay

Harvest date/method: Hand harvested February 2016