

MOUNT LANGI GHIRAN

The MOUNT LANGI GHIRAN Mast Shiraz was introduced in 2012 to honour the legacy of Trevor Mast ~ one of the industry's great pioneers of cool climate winemaking and the first Winemaker at Mount Langi Ghiran. This, the fourth release of Mast Shiraz, continues the exploration of the Mount Langi Ghiran vineyard, and showcases one of Trevor's favourite shiraz blocks known at Langi as "House Block 4". Typically the coolest block on the property with its steep east face and Mount Langi Ghiran itself bearing over from the west casting its shadow, House Block 4 reflects a deeper, darker and moodier side of the Langi vineyard.

The 2015 Mast Shiraz reflects season and site in equal measure. Its concentration is carried with elegance and poise, and its grand, complex structure presents with a restrained confidence.

TASTING NOTE

Colour: Dark Ruby with hints of blue

Nose: The bouquet lifts with great definition and concentration. Red and black fruits are laced with floral notes of rose and violets, and dustings of fragrant herbs and spices.

Palate: The intensity of character carries on to the palate, with tense red and black fruit releasing wafts of perfume and spice. The palate is pure, and the structure speaks of its cool location; a certain positive friction between the granular tannin and the fine natural acid that is woven in to the flow of deep flavours.

Cellaring: Despite its approachability in its youth, this wine offers us great clarity in to a future that is sure to be long and bright.

Mount Langi Ghiran ~ 2015 Mast Shiraz



“...red & black fruit releasing wafts of perfume & spice.”

VINTAGE

2015 provided near perfect conditions for grape growing. After some January rain and unseasonably mild temperatures throughout January and February, the cooler temperatures continued throughout March and April contributing to long, slow and steady ripening. Despite the unusually cool summer, sugar accumulation commenced relatively early and continued steadily until the end of April delivering fruit with wonderful natural acidity, fine and complex structure and stunning aromatic range. House Block 4 was amongst the last blocks to be harvested for the 2015 vintage.

WINEMAKING NOTE

Fermentation method: Various fermentation treatments including de-stemmed, whole bunch and gently crushed parcels- all fermented in small open fermenters. Hand plunged, foot-stomped and basket pressed.

Barrel Origin: 100% French Oak

Barrel Age: 25% new, balance ranging from 2-5 years old.

VINEYARD DETAILS:

Region: Grampians

Vineyard: "House Block 4" vineyard

Vine age: 25 Years

Harvest date/method: Hand harvested 30th April