

MOUNT LANGI GHIRAN

Mount Langi Ghiran ~ 2016 Langi Riesling

Langi Riesling is selectively hand harvested from our Langi Old Block Riesling vines planted in 1975 at Mount Langi Ghiran. The site's cool climate, together with granite sands and minimal irrigation, delivers grapes with great purity and stunning natural acidity.

Two small and very discrete sections within this block have been identified as having distinct attributes and a particularly elevated level of quality and character; these specific locations reflect some subtle differences in topography and soil. One section is defined within 15 panels across 15 rows at the southern crest of the block and brings gloriously pungent aromatic intensity of floral, spice and citrus characters. The second section sits at the north-western corner of the block; the lowest-lying part of the block receiving the mass of cold air drainage. This parcel delivers a scintillating natural acid together with some tighter aromas and flavours that tie the wine together and enhance the wine's longevity.

As a result, we are able to create a Riesling with great energy, complexity and drive, yet with a certain delicacy that ensures the detail in the wine is crystal clear – and will remain so for the next 30+ years in the cellar.



“...core profile of citrus sherbet, crunchy apple & spice.”

TASTING NOTE

Colour: Pale straw, with vibrant lime green hues.

Nose: Highly perfumed with white florals, kaffir lime and fragrant citrus, further complexity grows as the wine continues to open, revealing subtle nuances of aromatic ginger and spice.

Palate: Highly defined palate with a core profile of citrus sherbet, crunchy apple and spice. Elegant throughout with a chalky, mineral texture and taut, vibrant acidity which aids balance and exceptional persistence to this deeply complex, layered wine. Compelling Riesling, so expressive of its origin.

Cellaring: Drink now until 2046

VINEYARD DETAILS:

Region: Grampians

Vineyard: Mount Langi Ghiran

Vine age: 41 Years

Clone: 'Langi' Geisenheim

Soil: Granite sand

Harvest date/method: Hand harvested March 2016

WINEMAKING NOTE

Each parcel was hand-picked and whole bunch pressed to a stainless steel tank. The juice was then cold settled and racked with a small proportion of solids.

Fermentation was left to kick off naturally, before inoculating with an alternative (non-saccharomyces) yeast strain, selected for its ability to build texture and complexity, unlocking 'deeper' Riesling flavours. This part of the fermentation lasts for a period of four days, after which the ferment is over-seeded with selected saccharomyces yeasts to complete the fermentation to complete dryness at cool temperatures.

Each of the two parcels are left on gross- lees for a period of four months to further build complexity and mouthfeel around the definitive 'Langi' acidity. The wine was then racked, blended and bottled in July 2016