

2014 Cliff Edge Riesling

Winemaking note

Cliff Edge Riesling is sourced from two pristine sites at Mount Langi Ghiran; the Langi Old Block Riesling planted in 1975 makes up the core of this blend, with the remainder harvested from our Hollows vineyard – a marginally warmer site on the northern slopes of Mount Langi Ghiran.

Langi's very cool climate, together with granite sands and minimal irrigation delivers great purity and stunning natural acidity. The Hollows brings beautifully lifted floral and spice aromas, and wonderful texture and generosity to the palate. Together, the two create an intense and balanced wine with great cellaring potential.

After a very hot January, conditions returned to perfectly mild and dry for the remainder of the 2014 growing season. Flavour development was slow and steady, and acid levels remained high all the way through until optimum ripeness.

The Langi Geisenheim clone consistently produces wines with lifted floral and spice aromas complementing the citrus and mineral acidity. A cool, clean ferment with neutral yeast allows the varietal character and vineyard expression to shine.



Technical analysis

Fermentation method Stainless steel, cool ferments (15C), light solids

Alcohol 13% **Residual sugar** Dry

MIG

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Tasting note

Colour Light straw with hints of green.

Aromas Lemon blossom, lime zest, rose and mineral undertones.

Palate Tight, layered and lively with lime and orange zest, kiwi fruit and long, flinty mineral notes underpinned by a deep and pure acidity.

Cellar now to 10 years.

“Mineral notes underpinned by a deep and pure acidity.”



Vineyard details

Clone “Langi” Geisenhiem Vine age ave. 35 years Harvest 100% Hand | March 2014
Vineyards Langi & Hollows Soil Granitic sand Region Grampians