

MOUNT LANGI GHIRAN

Mount Langi Ghiran ~ 2017 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.



“Tantalising lemon & lime...
florals & ginger spice.”

TASTING NOTE

Colour: Light, bright pale straw, green hues.

Nose: Intensely fragrant and captivating, perfumed with citrus blossom and fresh ginger, complexity growing as the wine continues to open.

Palate: Tantalising lemon and lime flavours, framed with florals and ginger spice. Racy, high acid creates a steely, mineral profile with great delicacy and refinement. Exceptional persistence to this deeply complex, layered wine. Compelling Riesling, so expressive of its origin.

Cellaring: Drink now until 2047

VINEYARD DETAILS:

Region: Grampians

Vineyard: Mount Langi Ghiran

Vine age: 43 Years

Clone: 'Langi' Geisenheim

Soil: Granite sand

Harvest date/method: Hand harvested March 2017

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 a selected yeast strain that originated from a biodynamic winery in the Pfalz region of Germany. This yeast preserves the original grape specific aromas, selected this vintage to highlight and capture our Rieslings purity. Fermentation was carried out at cool temperatures until complete dryness.

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 2017