

MOUNT LANGI GHIRAN

2016 Billi Billi Pinot Grigio

Mount Langi Ghiran is a pioneer of cool climate winemaking in Australia, and was one of the first wineries to plant Pinot Grigio in the early 90's.

Wholly sourced from the Langi Estate vineyard, these Pinot Grigio grapes were harvested on the 26th of February to capture its flavour profile and optimum acid structure. The result is a wine that shows great varietal characters, bold texture coupled with a fine acid structure.

TASTING NOTE

Colour: Bright straw with green hues.

Nose: Fragrant fresh lime, with spiced pear and subtle white florals.

Palate: An intensely varietal wine with those aromas of spiced pear dominating the palate. Depth and texture are persistent though the mid palate, with honey and lime notes adding further complexity. The fine acid structure completes this wine, delivering balance and length.

Cellar: Drink now until 2019.

VINEYARD DETAILS:

Region: Grampians

Vineyard: Langi

Vine age: 25 Years

Harvest date/method: Hand harvested February

Soil: Granite sand over red clay

WINEMAKING NOTE

Fermentation method: 100% whole bunch pressed to stainless steel tank, racked off hard solids for a cold fermentation.

Barrel Origin: 100% French Oak

Barrel Age: 17% new, balance ranging from 2-5 years old.



“Intense spiced pear...”