

MOUNT LANGI GHIRAN

2017 Billi Billi Pinot Gris

Mount Langi Ghiran, a pioneer of cool climate winemaking in Australia, was one of the first wineries to plant Pinot Gris in the nation. Scarce and limited, we were able to source our first Pinot Gris cuttings from two small growers in 1994.

Over the last two decades, we have honed our skills in the vineyard and employed a range of winemaking techniques to create our classic Billi Billi Pinot Gris.

Sourced from our estate vineyards, the first vintage was produced in 2008 as a Grigio. We have since evolved this wine into a Gris that captures the intense flavour profile and acid structure that is reflective of our cool climate. The result is an aromatic wine, with a varietal core, textural depth and fine acidity.

TASTING NOTE

Colour: Bright pale gold, green hues.

Nose: Vibrant aromatics of lime, spiced pear and white blossom.

Palate: Crunchy, fresh and varietal. This wine delivers a core of luscious pear and citrus intertwined with fragrant florals and spice. Flowing, generous palate with bright acidity that provides a long finish.

Cellar: Drink now until 2020.

VINEYARD DETAILS

Region: Grampians

Vineyard(s): Mount Langi Ghiran and Hollows

Vine age: 23 years

Soil: Granite sand over red clay

Harvest method: Machine harvested

Harvest date: February 2017

FERMENTATION METHOD

100% whole bunched pressed to stainless steel tanks, racked off hard solids for a cold fermentation.

TECHNICAL ANALYSIS

Alcohol: 11%

pH: 3.35

TA: 5.5g/L

Residual Sugar: 1.1g/L



“...luscious pear & citrus...”