

# MOUNT LANGI GHIRAN

## 2018 Cliff Edge Pinot Gris

Pinot Gris was first planted at Langi in the early 1990's on a steep, east-facing slope. Grapes retains particularly high levels of natural acids at this location – a key contributor to the freshness, vibrancy and longevity of the Cliff Edge Pinot Gris style. This acidity provides a framework from which we can build great texture and character.

The 2018 vintage saw lower yields across our vineyards, the quality is high, with concentrated flavours and natural acid levels remaining elevated throughout the season. Our Pinot Gris continued to ripen nicely, holding acidity and freshness, harvesting took place on the 20th February.

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### TASTING NOTE

**Colour:** Pale straw with golden green hues.

**Nose:** Abundant perfumes of florals and spice, white stone fruits and citrus.

**Palate:** Textured and layered, concentrated flavours of white stone fruits, complimented by sub-tropical notes, nashi pear and nutmeg. Vibrant and energising, balanced with our cool climate acidity providing focus and length.

**Cellar:** Drink now until 2029.

### VINEYARD DETAILS:

**Region:** Grampians

**Vineyard(s):** Mount Langi Ghiran

**Vine age:** Average approximately 28 years

**Soil:** Granite sand over red clay

**Harvest date:** February 2018

**Harvest Method:** Hand picked

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### WINEMAKING NOTE

**Fermentation method:** 100% whole bunched pressed to stainless steel tanks, racked off hard solids. 50% was put to French oak for 100%-barrel fermentation. Intermittent lees stirring post-fermentation then rested on lees until bottling.



*“...white stone fruits...  
nashi pear & nutmeg.”*