

MOUNT LANGI GHIRAN

2012 MOUNT LANGI GHIRAN Langi Shiraz

Winemaker Comments

Good spring rains led into a dry summer and a long warm ripening season. The grapes for the 2012 Langi Shiraz were harvested over successive passes through the old block over 10 days, where there is careful attention paid within the vineyard to slope, sun, wind and warmth. Through meticulously hand selection only the finest parcels of grapes are picked, leaving a considerable portion of fruit on the vine. This careful process responds to the natural variation within the vineyard block.

This wine includes a whole bunch maceration component, which builds on the perfume, delicate aromatics and tannin structure. The 2012 Langi Shiraz is showing depth and character that will only build in the coming years.

Wine Notes

COLOUR	Vibrant, dense purple
NOSE	A delicate and complex wine showing blueberry, raspberry and exotic spices. Lifted further by violet florals and typical Langi spice
PALATE	A core of blueberry and raspberry fruits, hints of perfume, mixed spice and back palate pepper. Medium bodied with a fine acidity, subtle oak and finely structured tannins help to build the palate. While vibrant in its youth this wine shows the finesse typically seen in a young Langi, it is well restrained and will be many years before it reaches its peak.
CELLAR	Up to 20 years

VARIETAL COMPOSITION	100% shiraz
CASE PRODUCTION	450
REGION	Grampians
KEY VINEYARDS	Mount Langi Ghiran "old block" single vineyard
HARVEST	April 2012
METHOD	Hand, selective
VINE AGE	50 years
SOIL	Granitic sand over red clay "podzols"
BOTTLING DATE	August 2013
RELEASE DATE	September 2014
FERMENTATION METHOD	Open, hand plunged. Small fermenters. Some proportion of whole bunches - up to 60%
BARREL ORIGIN & SIZE	French oak barriques
AGE OF BARREL	45% new, 55% 1-2 year old
TIME IN BARREL	15 months
ALCOHOL	14.5%

