

MOUNT LANGI GHIRAN

Sourcing clones from various regions across Australia, Langi's first Sangiovese block was planted in 1992 and saw its first harvest in 1998. This Sangiovese is sourced from the Hollows Vineyard located on the Northern slope of the Mount Langi Ghiran. The Hollows vineyard was established after Trevor Mast had completed an exhaustive search for land to expand the estate's vineyard area. The site was chosen for its protection from the cold south westerlies and its variety of aspects and high-quality soils – very similar, in fact, to the estate's original plantings.

TASTING NOTE

Colour: Vibrant red.

Nose: Perfumed and bright with fragrant aromas of spiced cherries and cranberries.

Palate: Multi-layered, medium bodied palate bursting with cherry fruit, leading into crunchy red fruits, cocoa and savoury dried herbs. Lively acid and fine dusty tannins complete this wine.

2015 Hollows Sangiovese



“Vibrant strawberry and cherry... delicate floral blossom and subtle spice”

WINEMAKING NOTE

The 2015 Hollows Sangiovese reflects classic varietal fruit characters of red cherry, chestnut, dried herbs and other savoury notes.

VINEYARD DETAILS:

Region: Grampians

Vineyard: Hollows

Vine age: 17 years

Soil: Granite sands over red clay loam

Harvest method: Machine

TECHNICAL ANALYSIS

Fermentation method: De-stemmed into open fermenters and plunged

Alcohol: 13.2%