

MOUNT LANGI GHIRAN



Winemaking note

Hollows Riesling is sourced from two pristine sites at Mount Langi Ghiran; the Langi Old block Riesling planted in 1975 makes the core of this blend, with the remainder harvested from our Hollows vineyard – a marginally warmer sight on the northern slopes of Mount Langi Ghiran. Langi's very cool climate, together with granite sands and minimal irrigation delivers great purity and stunning natural acidity.

The Hollows brings beautifully lifted floral and aromas, and wonderful texture and generosity to the palate. Together the two create an intense and balanced wine with great cellaring potential.

Technical analysis

Fermentation Method Stainless steel tank

Alcohol 13% **Residual Sugar** 1.99g/L

2013 HOLLOWS RIESLING

Tasting note

Colour

Light Straw with hints of green

Aromas

Lemon blossom, lime zest, rose and mineral undertones

Palate

Tight, layered and lively with lime and orange zest, kiwi fruit and long, flinty mineral notes underpinned by a deep and pure acidity.

Cellar 5 - 7 years



Varietal Composition 100% Riesling

Fermentation Method Stainless steel tank

Region Grampians

Length of Fermentation 16 days, cool ferment