

MOUNT LANGI GHIRAN



Winemaking note

The 2013 Hollows Shiraz is sourced from a selection of premium cool climate vineyards in the Grampians region of Victoria. The Hollows vineyard on the northern slopes of Mount Langi Ghiran forms the core component of this wine. Hollows Shiraz delivers abundant red and black fruit laced with fragrant pepper and spice.

The palate is juicy and luscious, displaying a core of rich dark fruit with hints of chocolate and a range of lively spices. A soft and silky structure brings a savoury twist to the wine that truly reflects its cool climate origins.

This Shiraz beautifully showcases Grampians shiraz in all its glory.

"...rich dark fruit with hints of chocolate and a range of lively spices."

Technical analysis

Fermentation Method Open fermenter, plunged; short cold soak pre-maceration

Alcohol 14% **PH** 3.38 **TA** 7.0g/L

Vineyard details

Clone "Langi"

Vine Age Average 25 years

Method 10% hand & 90% machine

Harvest March 2013

Key Vineyard The Hollows

Soil Granitic Sand

Region Grampians

2013 HOLLOWS SHIRAZ

Tasting note

Colour

Black with red and purple hues.

Aromas

Blueberry, black cherry and mulberry with lifted pepper and spice.

Palate

Core of plush black and red fruits melding with hints of coco and black pepper. Texture is silky and luscious. An approachable and generous wine with balance and length.

Cellar Drink now to 2018.

