

MOUNT LANGI GHIRAN

2014 Mast Shiraz

Winemaking note

Mast Shiraz was introduced in 2012 to honour the legacy of Trevor Mast - one of the industry's great pioneers of cool climate wines and the first Winemaker at Mount Langi Ghiran.

This, the third release of Mast Shiraz, continues the exploration of the Mount Langi Ghiran Vineyard and showcases one of Trevor's favourite shiraz blocks known at Langi as "House Block 4".

Typically the coolest block on the property with its steep east face, and Mount Langi Ghiran itself bearing over and casting its shadow, House Block 4 reflects a deep, moody and highly evocative side of the Langi vineyard.

Cold, wet and windy conditions in Spring 2013 led to inconsistent fruit set, and low yields. Temperatures soared in January with several heat spikes pushing well in to the 40's, before returning to perfectly mild and dry conditions for the remainder of the season. House Block 4 ripened slowly and steadily, and was one of the last to be harvested for 2014.

The 2014 Mast Shiraz reflects season and site in equal measure. Its concentration is carried with elegance and poise, and its grand, complex structure lacks no confidence.

Technical analysis | Alcohol 14.6%

Fermentation method Open small fermenters, hand plunged daily, up to 50% whole bunch.

Barrel origin French oak | **Age** 40% new, 60% 1-2 years | **Time in barrel** 15 Months

Vineyard details | Clone "Langi" | **Vine age** 26 years | **Harvest** April 2014

Method 100% hand picked | **Vineyard** Langi | **Soil** Granitic sand | **Region** Grampians

