

MOUNT LANGI GHIRAN

REVIEWS

2015 Cliff Edge Pinot Gris

94 points

Ben Thomas

The Weekly review, November 2016

Pinot Gris was planted at Mount Langi Ghiran 22 years ago, which would make these some of Australia's oldest plantings. Its subtlety is striking – there's a lot going on here but every element is playing the same harmonious tune. Floral pear, quince and spice aromas and flavours flow seamlessly with texture, balance and complexity.

92 points

Campbell Mattinson

Winefront, October 2016

Pinot gris isn't the Field of Dross it once was. Some of it is actually quite interesting. This saw some barrel time, or a portion of it did, but that's not necessarily where the interest lies.

This is tight and focused, textural and smoky. At \$20 it's quite seriously good buying. There's plenty of stonefruit, nashi pear and apple-like flavour, all of which is cut by citrus and made pretty by assorted florals. There's whisper of alcohol warmth, arguably, but the intensity of flavour, overall mouthfeel, and tautness/tension certainly set it apart.

John Fordham

The Sunday Telegraph

One of the first Australian producers to plant pinot gris 20 years ago. This single-vineyard drop from Victoria's Grampians region captures the variety's trademark appeal, featuring fresh, natural citrus/pear flavours. A smidgen of oak added gentle complexity, greatly enhancing its appeal.

91 points

Huon Hooke, January 2017

Light straw colour and a rich, ripe, clean, gently spicy and straw-like aroma. Traces of stone fruits. The palate is tangy crisp and high in acid. It's nervy and lean, seemingly low alcohol, with a sinewy texture, dryness and very good length. A sit-up-straight grigio style! And very good indeed.

