

2013 Langi Riesling

Winemaking note

Langi Riesling is selectively hand harvested from our Langi Old Block Riesling vines planted in 1975 at Mount Langi Ghiran. The site's cool climate, together with granite sands and minimal irrigation, delivers grapes with great purity and stunning natural acidity. A small section of 15 panels across 15 rows at the southern crest of the block was selectively hand-harvested in order to capture their flavour intensity and razor-fine acidity. As a result, we are able to create wines with great energy and depth and with superb cellaring potential.

A cool clean ferment with neutral yeast allows the varietal character and vineyard expression to shine.

The Langi Geisenheim clone consistently produces wines with lifted floral and spice aromas complementing the citrus and mineral acidity.



Technical analysis

Fermentation method 100% whole bunched pressed to stainless steel tank, racked off hard solids for a cold fermentation

Alcohol 12.5%

MIG

2013 Langi Riesling

Tasting note

Colour Pale straw with flecks of green.

Aromas Vibrant pear with white florals and lemon blossom.

Palate Natural bright acidity creates a tight framework for this wine, showcasing rich pear with delicate lemon blossom and ginger spice. Complex, textural and with a compelling sense of minerality so expressive of its origin.

Cellar now to 2028.

“...delicate lemon blossom and ginger spice.”



Vineyard details

Clone “Langi” Geisenhiem Vine age 38 years Harvest Method Hand
Harvest March 2013 Vineyard Langi Soil Granitic sand Region Grampians