

2013 Langi Shiraz

Winemaking note

Langi Shiraz is selectively hand harvested from the iconic “Langi Old Block”, planted in 1963 to what we refer to as “Swiss Clone”. Five parcels of fruit were separately harvested across the block to capture and highlight the nuances of the site. Due to its cool climate, Old Block is typically one of the last shiraz vineyards to be harvested in Australia. A long, slow ripening contributes to the development of a stunning range of fruit flavours, perfumes, pepper and spice; Old Block delivers highly complex, graceful shiraz with depth and detail. The 2013 Langi Shiraz is a warmly expressive wine with great character and presence.

The 2013 vintage was hot and dry – one of the driest on record. Extreme heat spikes in January and February led to advanced ripening, but thankfully the cooler conditions returned in March allowing fruit to develop its full range of flavours and complex phenolic structure.

Technical analysis

Alcohol 14.3%



MIG

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Tasting note

Colour Vibrant purple, dense purple rim.

Aromas This wine delivers an all-encompassing bouquet of bright cherry, spiced plum, dark cacao and lavish red and blue fruits. The seductive fruit core is laced with hints of fennel, orange and freshly cracked black pepper.

Palate The 2013 Langi Shiraz bursts on the palate with vivid redcurrant, boysenberry, and mouth-coating dark cacao. Rich and flowing red, black and blue fruits mingle with subtle perfume nuances. The crackle and pop of flinty acidity balances the palate, leading a long finish that slowly melts in the mouth. This wine has some years ahead, but is drinking beautifully right now.

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Vineyard details

Clone Swiss Vine age 52 years Method Hand Harvest April 2013

Vineyard(s) “Langi Old Block” Soil Granitic sand over red clay Region Grampians