

2015 Cliff Edge Pinot Gris

Mount Langi Ghiran first planted Pinot Gris in the early 1990's, and was amongst the first to plant this variety in Australia.

Planted on a steep, east-facing slope, fruit ripens slowly and retains high levels of natural acidity – a key contributor to the freshness, vibrancy and balance of the Cliff Edge style.

The 2015 Cliff Edge Pinot Gris is definitively varietal, and presents with wonderful character and complexity reflective of the Langi vineyard.

Winemaking note

Hand harvested, whole bunch pressed.

15% barrel fermented with natural yeast and full solids.

85% tank fermented at cold temperatures.

Intermittent lees stirring for two months post-fermentation, then rested on lees for 5 months



Technical analysis

Bottled in August 2015

Alcohol 13.5%

2015 Cliff Edge Pinot Gris

Tasting note

Colour White gold with green flecks.

Aromas Spiced pear, lemon, rose and subtle strawberry shortbread.

Palate Lithe, mineral and textured with a fresh core of lemon, lime and pear. The pithiness builds on the palate together with the floral nuances. A complex palate with lovely juiciness and crunch.

Cellar now to 2020.

“Spiced pear, lemon, rose .”



Vineyard details

Vine age 25 years

Method Hand

Harvest March 2015

Vineyard Langi single vineyard

Soil Granitic sand over red clay

Region Grampians