

2014 Langi Shiraz

Winemaking note

Across the years, Langi Shiraz has seen various winemaker interpretations; the progressive and dynamic approach to the vineyard and winemaking here at Langi has been critical in exploring, and defining the essence of the Old Block, and Langi Shiraz. This journey continues with the 2014 vintage.

Due to its very cool climate, Old Block is typically one of the last shiraz vineyards to be harvested in Australia. Long and slow ripening contributes to the development of a stunning range of fruit flavours, perfumes, peppers and spices; Old Block delivers highly complex, elegant shiraz with depth and detail.

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. Fruit was able to develop its full range of flavours and complex phenolic structure.

The 2014 Langi Shiraz is a fine, elegant and evocative wine with many layers and dimensions that will further reveal with time.

Technical analysis: Alcool 14%



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Tasting note

Colour Vibrant purple, dense purple rim.

Aromas This wine delivers all-encompassing bouquet of red and blue fruits, violets, lavender and black pepper. There are dustings of complex spices too, bringing a haunting tone.

Palate The vivid core of fruit holds a tension and energy that opens out with time in the glass to reveal characters of fragrant herbs, Campari, dark chocolate and ground coffee – all lifted by subtle perfume nuances. The crackle and pop of flinty acid, together with the soft and extremely fine tannin ensures the flavours embrace your mouth before slowly melting away now.

“... a fine, elegant and evocative wine with many layers and dimensions ...”



Vineyard details

Clone Swiss | Vine age 53 years | Method Hand | Harvest April 2014

Vineyard Langi Old Block | Soil Granitic sand over red clay | Region Grampians