

MOUNT LANGI GHIRAN

Often the last vineyard to be picked at Mount Langi, our Cabernet Sauvignon has a long ripening period to produce the complex tannin and fruit balance.

The 2015 MOUNT LANGI GHIRAN Cliff Edge Cabernet Sauvignon showcases distinct Grampians regional character with classic varietal charm reflective of Langi's cool climate. Sourced from Cabernet vines up to 50 years of age. The 2015 vintage provided near perfect conditions for grape growing, with a long dry and summer with warm days and cool nights. Harvesting took place on the 20th April to capture quality fruit with intense flavours and complexity.

Mount Langi Ghiran - 2015 Cliff Edge Cabernet Sauvignon



“...perfumed violets,
cedar & dark chocolate spice.”

TASTING NOTE

Colour: Deep purple with crimson hues.

Aromas: An engaging nose with fragrant lavender florals and herbaceous undertones.

Palate: Bright blackcurrant and cherry fruits interwoven with perfumed violets, cedar and dark chocolate spice. Fine, silky tannins with a backbone of acidity creates a powerful wine full of body and finesse.

Cellar: Drink now until 2025

WINEMAKING

Fermentation method: Large open fermenters, plunged and pumped over with some post fermentation maceration with a portion of whole bunch fermentation (30%)

Alcohol: approx. 13.9%

Barrel Origin: 100% French oak

Barrel Age: 20% new

Time in Barrel: 19 Months

VITICULTURE

Region: Grampians

Vineyard(s): Mount Langi Ghiran

Vine age: Up to 50 years

Harvest date: April, 2015

Harvest Method: Hand picked