

# MOUNT LANGI GHIRAN

The 2015 MOUNT LANGI GHIRAN 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 vibrant natural acidity. Two small and very discrete sections within this block have been identified as having distinct attributes and a particularly high level of quality and character; these specific locations reflect some subtle differences in topography and soil. One section is defined within 15 panels across 15 rows at the southern crest of the block and brings the gloriously pungent aromatic intensity of floral, spice and citrus characters. The second section sits at the north-western corner of the block; the lowest-lying part of the block receiving the mass of cold air drainage. This parcel delivers a scintillating natural acid together with some tighter aromas and flavours that tie the wine together and enhance the wine's longevity. As a result, we are able to create a Riesling with great energy, complexity and drive, yet with a certain delicacy that ensures the detail in the wine is crystal clear - and will remain so for the next 30+ years in the cellar.

## Mount Langi Ghiran - 2015 Langi Riesling



“...a highly-defined core of citrus & spice...”

### VITICULTURE

<b>Region:</b>	Grampians	<b>Soil:</b>	Granite sand
<b>Vineyard(s):</b>	Mount Langi Ghiran	<b>Harvest date:</b>	March 2015
<b>Vine age:</b>	40 years	<b>Harvest Method:</b>	Hand picked
<b>Clone:</b>	'Langi' Geisenheim		

### TASTING NOTE

**Colour:** Pale lemon with flashes of green .

**Aromas:** Intensely lifted out of the glass with lime, lemon blossom, quince and white flowers. Further interest is revealed as the wine opens, with complex spice and fragrant ginger blossom.

**Palate:** Led by a bright, razor-fine acidity, the palate delivers a highly-defined core of citrus and spice with great drive and detail. Texture has been built up around the natural acidity, bringing enhanced mouthfeel and interest. This is a complex and characterful Riesling with a compelling sense of minerality so expressive of its origin.

**Cellar:** Drink now until 2045

### WINEMAKING

Each parcel was hand-picked and whole bunch pressed to a stainless steel tank. The juice was then cold settled overnight and racked with a small proportion of solids.

Fermentation was left to kick off naturally, before inoculating with an alternative (non-saccharomyces) yeast strain, selected for its ability to build texture and complexity, and unlock “deeper” Riesling flavours. This part of the fermentation lasts for a period of 4 days, after which the ferment is over-seeded with selected saccharomyces yeasts to complete the fermentation to complete dryness at cool temperatures.

Each of the two parcels was then left on gross- lees for a period of 4 months to further build texture around the classic “Langi” acidity. The wine was then racked, blended and bottled in August 2015.