

MOUNT LANGI GHIRAN

2020 Billi Billi Pinot Gris



Mount Langi Ghiran is a pioneer of cool climate winemaking and one of the first vineyards in Australia to plant Pinot Gris. Scarce and limited, we were able to source our first Pinot Gris cuttings from two small growers in 1994.

Over the last two decades, we have honed our skills in the vineyard and employed a range of winemaking techniques to create our classic Billi Billi Pinot Gris. This wine captures the intense flavour profile and acid structure that is reflective of our cool climate.

The result is an aromatic wine, with a varietal core, textural depth and fine acidity.

TASTING NOTE

Colour: Bright straw with a golden hue.

Nose: Perfumed nose of white florals, pear and honeydew.

Palate: Crunchy, fresh and varietal. This wine delivers a core of luscious pear and stone fruits, intertwined with fragrant florals and spice. Flowing, generous palate with chalky acidity that provides a persistent finish.

Cellar: Drink now until 2022

VINEYARD DETAILS:

Region: Bendigo and Grampians.

Vineyard(s): Faraday (Bendigo) and Mount Langi Ghiran and Hollows (Grampians).

Vine age: 17-27 years.

Soil: Granite sand over red clay.

Harvest date: February/March 2020.

Harvest Method: Machine harvested.

WINEMAKING NOTE

Fermentation method: Pressed to stainless steel tanks, racked off hard solids for a cold, slow fermentation to retain aromatics.



*“Crunchy, fresh
& varietal.”*