

# MOUNT LANGI GHIRAN

## 2020 Cliff Edge 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.

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

### TASTING NOTE

**Colour:** Pale straw with golden green hues.

**Nose:** White flowers, dried spices, stone fruits and citrus peel.

**Palate:** Flavours of freshly cut stone fruits, poached spiced pear and dried ginger. Vibrant and delicious, balanced with our cool climate acidity providing texture and understated length.

### VINEYARD DETAILS:

**Region:** Grampians

**Vineyard(s):** Mount Langi Ghiran

**Vine age:** 26 years

**Soil:** Granite sand over red clay

**Harvest date:** Late February 2020

**Harvest Method:** Hand picked

### WINEMAKING NOTE

**Fermentation method:**

Hand picked and whole bunch pressed. 60% fermented cool in stainless steel tank to retain aromatics and freshness, 40% into used French barriques to add texture and interest.



*“...poached spiced pear  
& dried ginger.”*