

MOUNT LANGI GHIRAN

2018 Langi Shiraz



Langi Shiraz is a revered benchmark for cool climate Australian Shiraz. From the fruit of old vines planted on our isolated vineyard in 1969, this landmark wine reveals the vibrant synergy between site and variety.

The secret of what makes Langi Shiraz great lies in the unique character of the vines. The Langi Old Block shiraz vineyard dips and weaves across the landscape, proffering parcels of fruit of extreme complexity and stunning finesse. Each of these parcels is selectively harvested and then fermented separately to capture their inimitable qualities at their peak.

TASTING NOTE

Colour: Blood plum red with purple hues.

Nose: Powerful aromas of black and blue berries, mixed spices and violets.

Palate: Packed with layers of boysenberry, blackberries and black cherries, followed by mixed spices, lavender and violets. Another classic expression of Langi Shiraz.

Cellar: Stunning to drink now or cellar for 15-20 years with absolute confidence.

VINEYARD DETAILS

Region: Grampians

Vineyard: Langi “Old Block” vineyard

Vine age: 49 years

Harvest date: March/April 2018

Harvest method: Hand

WINEMAKING NOTE

Fermentation method: Small open top fermenters. 20% whole berry, 80% whole bunch. A mixture of plunging and pump-overs were used with an average of 2-3 weeks total time on skins. Only natural yeasts were used and once ferment was complete, the wines were pressed to tank to settle overnight and then transferred to barrels to complete malolactic fermentation.

Barrel Origin: 100% French oak barriques

Barrel Age: 18% new, balance ranging from 2-5 years old

Time in Barrel: 18 month barrel maturation



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