

MOUNT LANGI GHIRAN

2019 Cliff Edge Shiraz



The 2019 Cliff Edge Shiraz is sourced from a selection of blocks across the historic Mount Langi Ghiran vineyard situated in the Grampians region of Victoria. The combination of Langi's cool climates, old vines and granite soils produces Shiraz with great intensity, purity and finesse.

TASTING NOTE

Colour: Deep ruby.

Nose: Blackberry, boysenberry with hints of spice.

Palate: Black and blue fruits accompanied by chocolate, cardamom and cloves. Well integrated oak profile adds vanilla and spice. Length is carried by a well-balanced acid profile.

Cellar: 10-15 years.

VINEYARD DETAILS

Region: Grampians

Vineyard: Mount Langi Ghiran

Soil type: Granite sand over red clay loam

Vine age: Average 25 years

Clone/Rootstock: Swiss & PT23, majority on own roots.

Harvest date: April 2019

Harvest method: 50% hand and 50% machine picked

WINEMAKING NOTE

Fermentation method: A combination of small open and large, open-top concrete fermenters. 100% whole berry. A mixture of plunging and pump-overs were used during fermentation. An average of two weeks on skins. 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 MLF.

Barrel Origin: 100% French oak barriques.

Barrel Age: 35% new.

Time in Barrel: 14 month barrel maturation



“...blue fruits accompanied by chocolate, cardamom & cloves.”