

MOUNT LANGI GHIRAN

2019 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: Deep crimson.

Nose: Black cherries, blackberry, mulberries, liquorice and roses.

Palate: A sublime blend of tightly woven dark fruits, supported by velvet tannins. Punctuated by mocha, toast and notes of cinnamon.

Cellar: 20+ years.

VINEYARD DETAILS

Region: Grampians

Vineyard: Langi “Old Block” vineyard

Vine age: 51 years

Harvest date: May 2019

Harvest method: Hand picked

WINEMAKING NOTE

Fermentation method: Small open top fermenters. 90% whole berry, 10% whole bunch. A mixture of plunging and pump-overs were used during fermentation. An average of 2-3 weeks total time on skins. Natural yeasts were used to start ferments, and once 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: 60% new.

Time in Barrel: 18 month barrel maturation



“...tightly woven dark fruits.”