

Mount Langi Ghiran

Australia - Victoria - Bayndeen



MOUNT LANGI GHIRAN

Ownership/Founders Rathbone Family / Fratin Family

Start of Activity 60's

Vitiviniculture Certified sustainable (SWA)

Hectares 70

Bottles produced 600.000



CLIFF EDGE SHIRAZ

100% Shiraz

Production area: Grampians, Mount Langi Estate

Harvest: 50% manual, 50% machine

Vinification: combination of small open fermenters and large open concrete fermenters, 2 weeks on the skins, natural yeasts were used

Refinement: 14 months in French oak barrels (35% new)

Color: intense ruby

Fragrance: blackberry, boysenberry with hints of spices

Flavor: black and blue fruits accompanied by chocolate, cardamom and cloves, the well-integrated oak profile adds vanilla and spices, length is ensured by a well-balanced acid profile

Alcoholic Grade: 14.5% vol.

In the late 1960s, the Venetian immigrant family Fratin planted the first vines on Mount Langi Ghiran, thus giving birth to the iconic 'Langi' Old Block Shiraz. In the 1980s they were lucky enough to meet the talented Trevor Mast, who raised the bar in terms of quality and longevity of the wines. A few years later Trevor and his wife Sandra acquired the property together with Ian Menzies. Trevor remained as head winemaker until 2006, even after the Rathbone family bought the property in 2002. The winery still produces one of Australia's most distinctive wines, Langi Shiraz. The granite cliffs and sedimentary soils, the cold winds from the Southern Ocean and the historic winemaking heritage play a key role. 'Langi' is one of the last Shiraz vineyards in Australia. Mount Langi Ghiran is a certified member of Sustainable Winegrowing Australia (SWA).