

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



MAST SHIRAZ

100% Shiraz

Production area: Grampians, House Block 4

Harvest: manual

Vinification: in open fermenters, 2-3 weeks on the skins, natural yeasts are used to start fermentation

Refinement: 18 months in French oak barrels (40% new)

Color: intense and vibrant garnet

Fragrance: concentrated raspberries, redcurrants with notes of red liquorice and cola spices, also present are eucalyptus and vanilla

Flavor: concentrated berry fruit with blackberry that complements the red fruits perceived on the nose, under tones of mocha, cigar box and brown earth, the soft, enveloping tannins give this wine a structure that will accompany it for years to come

Alcoholic Grade: 15% 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).