

MOUNT LANGI GHIRAN

2020 Hollows Sangiovese



Sourcing clones from various regions across Australia, Langi's first Sangiovese block was planted in 1992 and saw its first harvest in 1998. The 2020 Hollows Sangiovese is sourced from the Hollows vineyard on the northern slopes of Mount Langi Ghiran. The Hollows vineyard was established after Trevor Mast completed an exhaustive search for land to expand the estate's vineyard area. The site was chosen for its protection from the cold south westerlies, its variety of aspects and high quality soils – very similar in fact to the estate's original plantings.

TASTING NOTE

Colour: Bright medium ruby.

Nose: Red cherry and tobacco accompanied by earthy notes.

Palate: Plums, dark chocolate and a dusting of spice with a slight almond nuttiness on the finish.

Cellar: Drink now or cellar up to five years.

VINEYARD DETAILS:

Region: Grampians

Vineyard(s): Hollows

Clone: Mudgee, planted in 2000 on its own roots

Vine age: 21 years

Harvest date: 19 April 2021

Harvest method: 100% machine picked

WINEMAKING NOTE

Fermentation method: Small open top fermenters. 100% Whole berry. A mixture of plunging and pump-overs were used during fermentation. An average of 7-10 days total time 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. 12-month barrel maturation in used French barriques.



*“Plums, dark chocolate
& a dusting of spice...”*