

MOUNT LANGI GHIRAN

2019 Talus Riesling



Talus Riesling is selectively hand harvested from our Langi Old Block Riesling vines planted in 1975 at Mount Langi Ghiran. The site's cool climate, together with granite sands and minimal irrigation, delivers grapes with purity, intensity and a naturally high acidity.

TASTING NOTE

Colour: Light, bright pale straw, green hues.

Nose: Orange blossom, dried ginger and mixed citrus peel.

Palate: Sitting in the orange citrus spectrum, mandarin and tangerine framed with florals and ginger spice. A beautiful natural acidity along with a distinct minerality provide the palate with texture and length. A wine that has clarity, purity and shows our site well.

Cellar: Drink now until 2040.

VINEYARD DETAILS

Region: Grampians

Vineyard: Mount Langi Ghiran

Vine age: 45 years

Clone: 'Langi' Geisenheim

Soil: Granite sand over red clay

Harvest Method: Hand picked

Harvest date: March 2019

WINEMAKING NOTE

Hand-picked and whole bunch pressed to two stainless steel tanks. The juice was then cold settled and racked with a small proportion of fluffy lees.

Each of the two parcels are left on gross-lees for a period of four months to further build complexity and mouthfeel around the definitive 'Langi' acidity. The wine was then racked, blended and bottled in early July 2019.



*“mandarin & tangerine
framed with florals”*