

# MOUNT LANGI GHIRAN

## 2024 Billi Billi Shiraz

ESTABLISHED IN 1969, MOUNT LANGI GHIRAN ARE PIONEERS OF DISTINCTIVE, COOL CLIMATE WINEMAKING



### TASTING NOTES

**Colour:** Bright, medium garnet.

**Nose:** Red and black cherries, underpinned by mocha notes and hints of spice.

**Palate:** The aromas carry to the palate, with bright red fruits and spice adding depth to the delicate berry fruits, framed by soft tannins.

**Cellaring:** Drink now to 2029.

### VITICULTURE

2024 was a classic Langi vintage, the best we've seen since 2019. Warm days and cool nights giving us the harmonious balance between flavour and acid.

**Region:** Victoria

**Date of harvest:** March to April 2023

**Method:** Machine harvested

### WINEMAKING

**Composition:** 100% Shiraz

**Alcohol:** 13.7% **pH:** 3.54 **TA:** 6.37g/L

**Residual sugar:** 0.68g/L

**Fermentation method:** Whole berries processed to a combination of large concrete and smaller open-top fermenters, plunged or pumped over three times a day until alcoholic fermentation complete.

**Fermentation time:** 10 days

**Skin contact (time on skins):** Average 10 days

**Barrel origin:** France

**Barrel age:** 15% new

**Time in barrel:** 10-12 months

**MLF:** Yes

**Yeast type:** Natural yeasts

**Total SO<sup>2</sup>:** 121ppm

**Vegan:** Yes

**Sustainable Winegrowing Australia:**

This wine is made from qualifying grapes at a winery certified by Sustainable Winegrowing Australia.