

# MOUNT LANGI GHIRAN

The 2016 Cliff Edge Shiraz is a storybook of the vintage in a glass. Wildly different to the elegant and perfumed 2015, the entirely unprecedented conditions of the 2016 growing season seemingly delivered equally unique and unexpected characters never seen at Langi before – a discovery that has the team here at Langi pretty excited and now asking even more questions...

Fruit is unashamedly rich, deep, bold and highly fragrant. Concentration and power gives way to a suite of seductive spices that are both intriguing and exciting, straddling the lines of musk and pepper. The distinct red and blue flowers of the Langi vineyard are ever-present, but are at one with the lush fruit, bringing great perfume to the party.

The structure is unique; the fine, powdery, slightly savoury structure juxtaposes the rich, sweet, spicy fruit creating a balance of boldness and elegance. The sheer generosity of this wine makes it ready to drink now, while the less-ripe tannins and firmness of structure suggests this wine has a long future to settle into as well.

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## Mount Langi Ghiran ~ 2016 Cliff Edge Shiraz



“...rich, deep & bold...”

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### TASTING NOTE

**Colour:** Deep red/black with crimson hues.

**Aromas:** Deep and rich red/black fruits perfumed with blue flowers and complex spice.

**Palate:** Rich and lush, this bolder edition of Cliff Edge is deeply layered with tangy red and black fruits, dark chocolate, pepper/musk spice and fragrant violet perfumes. Its fuller body fosters some new oak complexity, gently elevating each aromatic and structural component in the wine. The 2016 Cliff Edge Shiraz is rich, flowing and long, underpinned by fine, chewy tannins. The finish is clean and defined, with mouth-watering mineral freshness typically reflective of Langi's granite terrain.

**Cellar:** Drink now until 2026

### VITICULTURE

**Region:** Grampians

**Vineyard(s):** Mount Langi Ghiran

**Vine age:** Approx. 25 years

**Harvest date:** Feb/March 2016

**Harvest Method:** Hand & machine

### WINEMAKING

**Fermentation method:** Open fermenters, plunged, whole berry and whole bunch fermentation, including Pigeage via foot-stomping.

**Alcohol:** approx. 13.8%

**Barrel Origin:** 100% French oak

**Barrel Age:** 35% new