

MOUNT LANGI GHIRAN

2009 Mount Langi Ghiran *Billi Billi Pinot Grigio*

Colour	Pale straw
Nose	Pear, apple and honeydew melon, with flint and mineral characters in the background.
Palate	Densely textured, the wine shows varietal palate weight. Pear and lychee fruit characters dominate the mid palate, and fine acid builds length and structure.
Cellar	Drink now – 2011

Varietal Composition:	Pinot Gris	Case Production:	3000
Region:	Victoria: Grampians Swan Hill	Key vineyards	Langi estate Swan Hill
Bottling date:	June 2009	Release Date:	August 2009
Fermentation Method	Stainless steel, cool ferments (15C), light solids	Length of Fermentation:	21 days
Malolactic Fermentation:	Nil	Time in Barrel:	Nil
Alcohol:	11.0%	Residual Sugar:	2 g/L
Harvest date:	March		

Growing Season: An extremely dry and warm summer with near perfect flowering conditions in December. A warm January and February led to excellent grape maturity.

Winemaker Comments: This is the second Billi Billi Pinot Grigio produced, following the successes with this variety both home and abroad. Pinot Grigio was first planted at Mount Langi Ghiran in the early 1990's, placing Mount Langi Ghiran among the first with this variety in Australia. The wine shows great varietal characters, bold textured fruit couples with a fine acid structure.



Billi Billi
2009 Pinot Grigio

750ML

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