

2008 Cliff Edge Shiraz

Reviews

‘It’s the first Cliff Edge Shiraz to be entirely estate grown. It’s hand picked, is made with “a large proportion of whole bunches”, is matured for 18 months in French oak barriques “with all the barriques used being made by Burgundian coopers”. The wine finishes its fermentation in barrel and is kept on its lees “for considerable time before one gentle racking”. Winemaker Dan Buckle and his team really have it going on at Mount Langi nowadays. For all its outstanding history – and the tremendous work Trevor Mast put in over so many years – the winery is now in the form of its life.

What an elegant shiraz this is. I’m most taken by it. It’s peppery, sappy, black cherried and blueberried. The oak has been consumed by the fruit and spice. It’s terrifically well structured – complex chains of tannin – with meaty, menthol-like characters giving the finish a touch of fanfare. It’s both unashamedly cool climate and ripe and warm. It’s going to be a long termer. ‘

Rating 94 points

Campbell Mattinson, Wine Front, November 2011

‘Typical Mount Langi crimson colour; a deliciously complex wine, the bouquet and palate singing the same song, with a precocious display of spice and black pepper the soprano, rich plummy/velvety fruit the bass.’

Rating 94 points

James Halliday Australian Wine Companion 2012

‘Winemaker Dan Buckle knows a thing or six about shiraz and how he consistently crafts such complex and accessible wine at this price point always surprises. Packed full of dark red to blue fruits and aromatic, lifted spices, this wine balances the line between power and poise.’

Rating 93 points

Tony Love, Top 100 Wines, November 2011

QUITE a winery Langi. Pull in one day off the Western Highway between Buangor and Ararat and you’ll discover a stunning setting on the flanks of the Great Dividing Range. Cliff Edge 2008 opens with luscious, intense plum aroma and a deep ruby hue, portents to a bursting mouthful of juicy berry, sarsaparilla and a hint of smoke. Savour with char grill. Promises more velvet with time, if you’re strong enough to let it lie for a year or five.

8.5/10

Danny Lannen, The Geelong Advertiser, November 24, 2011

93+ points

Jeremy Pringle, Wine will eat itself, June 23, 2011

