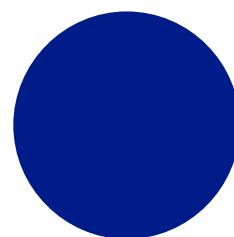
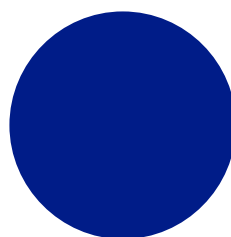


# Longview Gruener Veltliner

**KÜHL**

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**2015**

Longview Vineyard is planted to three different Gruener Veltliner clones (HHW 2, HHW 3 and lby) all on own roots and sourced from Austria. They are derived from old clones considered to be amongst the best in Austria with the lby clone being the newest. Now 5 years old we are noticing fantastic fruit quality across the board with well controlled vigour.



**Estate  
Grown  
Adelaide  
Hills**



## Tasting notes

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The wine has a brilliant clarity and pale straw colour. Aromas of pear, white pepper, celery with hints of melon are evident and the palate is dry and spicy with a lingering finish of radish and golden delicious, underpinned with a lovely crunchy refreshing acidity.

## Winemaking notes

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The 2015 growing season produced very low yields at our single vineyard. It was a relatively warm and a very dry vintage.

The Gruener was hand-harvested based on flavour development. It was crushed, de-stemmed and must chilled to 3 degrees Celsius before gentle airbag pressing. Free run and pressings fractions kept separate, only free run used for Kuhl.

The juice was then settled and racked with some of the lees returned to the clarified juice to accentuate the mid palate richness of the variety.

With our aim to bottle relatively early to preserve freshness the wine was stabilised, filtered and then bottled on 12 June 2015.

**Blend:** 100% Gruener Veltliner

**Alcohol:** 12.9%  
**pH:** 3.33 **TA:** 6.30

**Residual sugar:** 0.3g/l  
**Bottled:** 12 June 2015