



2015 QUEENIE PINOT GRIGIO

TASTING NOTES

Grown on a south-western slope atop the Longview estate, this Pinot Grigio shows all the hallmarks of a traditional Italian style. The 2015 vintage was very low yielding and dry, the fruit quality was exceptional and even ripened bunches were seen across this single plot of Pinot Grigio.

By picking in early morning we preserved some very delicate fruit flavours in the grape berries. The aromas lift out of the glass in an instant and the most evident are pear, orange blossom and quince. The palate shows more restraint with slight apple, nashi pear and lemon zest flavours while the natural acidity keeps the finish crisp and tangy.

WINEMAKING NOTES

Longview's Queenie Pinot Grigio is sourced entirely from Longview Vineyard in Macclesfield, Adelaide Hills. Hand-picked in the early morning, the fruit was at perfect ripeness for this style of Pinot Grigio. The fruit was crushed, chilled and pressed immediately.100% underwent a cool ferment in stainless steel to preserve the wine's fruit purity; this was followed by slight lees stirring and finally cold stabilization.

Alcohol: 12.9% Residual sugar: 0.6g/l pH: 3.36g/l Total acid: 7.0g/l Bottling date: 25 May 2015 Blend: 100% Pinot Grigio

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