



KÜHL GRÜNER VELTLINER

TASTING NOTES

The wine has a brilliant clarity and pale straw colour. Aromatics of fresh citrus, white pepper and a hint of juniper burst out of the glass. The palate is dry and spicy with a textural, lingering finish of radish and green pear, underpinned with a lovely crunchy refreshing acidity.

WINE ANALYSIS

Blend.....	100% Gruner Veltliner
Alcohol.....	12.5%
Residual Sugar.....	0.5 g/L
pH.....	3.46
Total Acidity.....	5.1 g/L



2018

VINTAGE NOTES

Spring rainfall was slightly below average and provided ideal conditions for the flowering period. Further dry conditions through early summer helped us control vine vigour resulting in balanced canopies. From veraison through to harvest, the weather was ideal with minimal moisture and cool nights resulting in exceptional fruit flavour development and acid retention. The fruit was harvested the morning of March 1.

WINEMAKING NOTES

Longview Vineyard is planted to three different Gruner Veltliner clones (HHW 2, HHW 3 and Iby) all on own roots and sourced from Austria. Now 9 years old we are noticing fantastic fruit quality across the board with well controlled vigour.

The Gruner was hand-harvested based on flavor, then crushed, destemmed and must-chilled to 3 deg. before gentle airbag pressing. Free run and pressings were separated with only free run used for Kuhl. Ferment was kept at sub-10 degrees C, with some lees returned to the clarified juice to accentuate the mid palate richness of the variety. It was then fermented to dryness and bottled immediately to preserve freshness.



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