

LONGVIEW

MACCLESFIELD

2021
GRÜNER
VELTLINER

ADELAIDE
HILLS

Apples. Juniper. Dill. Spicy. Textural. Dry.
Perfect pairing—Wiener Schnitzel.

VINTAGE NOTES

A near-perfect Hills vintage with excellent rainfall in Spring and any summer showers dispersed by subsequent mild breezes. The winds prevented any disease pressure and the mild Spring provided good conditions for flowering early. Cooler temperatures prevailed throughout and as yield was above average, increased wire-lifting and leaf-plucking were implemented; exposing the fruit zone to enhance ripening. From veraison through to harvest, the vineyard experienced below average, yet relatively dry temps, ensuring a very long ripening period resulting in exceptionally complex fruit flavour. Slow, even sugar development and excellent acid retention were welcome outcomes for the fruit and total harvest was completed on 28 April.

VINEYARD & WINEMAKING NOTES

Longview is one of the first vineyards in Australia to plant Grüner Veltliner and is planted to three different Austrian clones (HHW 2, HHW 3 and lby) - all on own roots.

Now the vines are 11 years old, we are noticing fantastic fruit quality through the vineyard with consistent bunches and well controlled vigour. The Gruner was hand-harvested in late February based on flavour and acid retention, then crushed, destemmed and must-chilled to 3° before gentle pressing. Only free run juice was used, and the 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.

TASTING NOTES

Grown on a sheer south-facing slope, our Grüner takes its time to ripen, showing quite reserved fruit flavour until seemingly hours before harvest. In the glass, the wine has a brilliant clarity and aromatics of grapefruit citrus, white pepper, leafy herbs and a hint of juniper burst out of the glass. The palate is dry and spicy with a textural, lingering finish of fresh root vegetables, green pear and underpinned with a gentle, refreshing acidity.

WINE ANALYSIS

Variety	100% Grüner Veltliner
Alcohol	12.5%
Residual Sugar	2.6g/L
g/LpH	3.06
Total Acidity	6.8 g/L

