

LONGVIEW

QUEENIE

2021
PINOT
GRIGIO

ADELAIDE
HILLS

Pears. Talc. Blossoms. Bright. Fruity. Crunchy.
Perfect pairing—Thai Green Curry.

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

The Pinot Grigio sits on a South-Western facing slope at high altitude. Fruit is harvested from two blocks planted to two clones (D1V7 -75% and ENTAV 547 -25%) Both blocks were spur pruned to low bud numbers and shoot thinned early followed by a bunch thin at veraison to remove variability and allow even ripening. As the early weather conditions were hot and dry, yields were slightly down but this was a blessing, as flavour development and acid retention were enhanced. As always, fruit was hand-harvested at the end of February, then crushed, chilled and whole-bunch pressed. 100% underwent a cool ferment in stainless steel to preserve the wine's fruit purity; this was followed by slight lees.

TASTING NOTES

True to our homeland (and an homage to our family's matriarch, Queenie Saturno), this Pinot Grigio shows all the hallmarks of a traditional Northern Italian style. The nose is overflowing with nashi pear, slight ginger spice and white blossom notes. The palate is crisp, dry and vibrant with delicate green apple fruit, bright acidity and a moreish, crunchy finish.

WINE ANALYSIS

Variety	100% Pinot Grigio
Alcohol	13.0%
Residual Sugar	3.2g/L
g/LpH	3.26
Total Acidity	6.50g/L

