

LONGVIEW

MACCLESFIELD

2021
RIESLING

ADELAIDE
HILLS

Grapefruit. Pith. Jasmine. Ironstone. Alluring. Mouth-watering.
Perfect pairing—Salmon Gravlax.

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

A block heavily compromised of ironstone is the source for this wine, which is the most accoladed Riesling in the Adelaide Hills. The block is situated high on a south-east facing slope of our estate and gets its name for the high deposits of ironstone throughout the topsoil. This unforgiving terrain means low-yielding vines with an amazing depth of flavour in the berries. Despite some mid-summer moisture, our Riesling vines thrived in the mild conditions and were one of the first varieties picked. All Riesling is hand harvested in early morning and delivered to the winery immediately. The fruit is chilled, crushed and undergoes a cool ferment in stainless-steel. It is bottled early to capture freshness and harness the vineyard's natural acidity.

TASTING NOTES

The 2021 Riesling shows jasmine flower aromas with subtle nuances of talc and grapefruit pith. The ironstone soil provides a flinty, mineral character with a fine powdery palate of lemon and lime. The wine finishes with thrilling natural acidity balancing beautifully with the fruit, giving the wine a long-textured finish.

WINE ANALYSIS

Variety	100% Riesling
Alcohol	12%
Residual Sugar	2.2 g/L
g/LpH	2.97
Total Acidity	7.2g/L

