

LONGVIEW

WHIPPET

2021
SAUVIGNON
BLANC

ADELAIDE
HILLS

Passionfruit. Guava. Nettle. Zesty. Fresh. Frisky.
Perfect pairing—Salt and Pepper Squid.

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

Four blocks located at the highest altitude at Longview were used for 'Whippet' Sauvignon Blanc 2021. All blocks were planted on own roots in 1997 and 1998 and pruned differently to allow us a wide array of blending options. The Sauvignon Blanc vines are shoot-thinned, then bunch thinned to ensure yield management and early fruit flavour development.

Fruit is crushed, chilled and sees slight skin contact for maximum flavour extraction. Cool fermentation in stainless-steel tanks before being blended and bottled.

TASTING NOTES

An Adelaide Hills classic; 'Whippet' Sauvignon Blanc displays aromas of passionfruit, guava, mangosteen, leafy fresh cut grass and herbs, honeysuckle, and lemon. The palate is whip smart and racy – like the hound after which it is named - and displays refreshing, green bean and nettle characters and finishes with incredible mouth-watering acidity.

WINE ANALYSIS

Variety	100% Sauvignon Blanc
Alcohol	12.0%
Residual Sugar	.07 g/L
g/LpH	3.15
Total Acidity	7.1 g/L

