

LONGVIEW

MACCLESFIELD

2020
SYRAH

ADELAIDE
HILLS

Perfume. Blueberries. Spice. Ethereal. Focussed. Poise.
Perfect pairing—Mushroom Risotto.

VINTAGE NOTES

Longview experienced late Autumn and early winter rainfalls in the lead up to 2020. Our dams filled rapidly in early Winter and soil moistures were ideal. With one of the hottest Decembers on record, maintaining healthy canopies with adequate soil moisture was challenging, but Longview handled the conditions well. Significant fire events devastated large swathes of vineyard in parts of the Northern Adelaide Hills. Longview was spared this natural disaster and 50 mm of rain at the end January and early February brought welcome relief. From then on, temperatures cooled right down, making ripening and harvesting conditions nearly perfect.

VINEYARD & WINEMAKING NOTES

The fruit for Longview's Macclesfield Syrah, is sourced from 3 high-altitude blocks (SH 15, SH13E, SH2S) on our single vineyard. Known as being wind-swept, bony, exposed country for vines to grown on these sites produce a depth and intensity of flavour unlike anything else on the vineyard and require meticulous management.

These low-yielding vines are now 25 years old and produce wines of breathtaking elegance and complexity.

Fruit is selected solely on flavour and selection comes down to a matter of rows and even panels for the Syrah. Careful bunch and berry sorting during hand-picking ensures pristine fruit and once roughly 2 tonnes has been harvested, the fruit goes into open fermenters with 25% whole bunch, to cold soak for up to 10 days. Fermentation peaks at 30°C with

gentle battonage every day. Drained & pressed after 9 to 12 days on skins, then settled for 24 hours before racking to oak puncheons for malolactic fermentation. After 10 months in barrel, the wine goes to bottle unfiltered.

TASTING NOTES

There is a floral element to most wine from Longview Vineyard, but the perfume of this Syrah's aromatics is almost overwhelming. Jonquils, jasmine and carnation florals waft from the glass with secondary notes of blue fruits, white pepper spice and aniseed drifting up to declare this a true, cool-climate Syrah.

The palate is layered, languid, long and yet finishes with a crunch of taut berry fruit interlaced with natural acidity and focus.

WINE ANALYSIS

Variety	100% Shiraz
Alcohol	13.5%
Residual Sugar	.03 g/L
g/LpH	3.64
Total Acidity	5.9 g/L
Released	December 2021

