

LONGVIEW

MACCLESFIELD

2022
RIESLING

ADELAIDE
HILLS

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

VINTAGE NOTES

The 2022 season started cool during flowering, some varieties were affected worse than others and only produced 50% of their usual production. Whilst dry seasons usually mean warm weather, 2022 gave us a cool and long ripening vintage. Wonderful flavour development at low sugar levels and high acids were seen all through all varietals. Whilst the yield was down across the board, 2022 will be remembered as one of the best vintages Longview has ever seen. This is no mean feat considering the outstanding 2021 vintage.

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 2022 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	1.8 g/L
g/LpH	2.95
Total Acidity	8.1g/L
Released	10th of June 2022

