

LONGVIEW

YAKKA

2020
SHIRAZ

ADELAIDE
HILLS

Cherry. Pepper. Spice. Silky. Complex. Structured.
Perfect pairing—Slow Cooked Lamb.

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.

VINEYARD & WINEMAKING NOTES

Yakka Shiraz is Longview's mainstay and the hardy variety handles the vineyard's tough, rocky soils through the toughest of vintages — just like the plant after which it is named. Sourced from 5 distinct blocks on our estate, all of which are north facing, Yakka shiraz fruit is picked based on a flavour profile of blue fruit and spice with up-front tannin in the berry. Hand harvesting began on the 15th of March, at daybreak, then chilled overnight to preserve fruit flavour before being delivered to the winery. It is crushed and de-stemmed into open fermenters with a small percentage of whole berries. The wine enjoys a long, cool ferment 3 pump overs per day. It is then pressed, settled and racked into a mix of new and old puncheons and hogsheads for up to 12 months.

TASTING NOTES

The 2020 Yakka Shiraz speaks truly of Longview Vineyard. It has an attractive violet hue, with lifted aromas of white pepper, dark cherry, nutmeg, cranberry, plum skin and wet earth. The palate is bright, energetic, refreshing but cascading with silky fruit and exceptionally smooth tannins. With a typically savoury structure, this wine delivers great finesse and elegance.

WINE ANALYSIS

Variety	100% Shiraz
Alcohol	14%
Residual Sugar	.00 g/L
g/LpH	3.65
Total Acidity	5.9 g/L
Released	December 2021

