

LONGVIEW

VISTA

2022
GRIGIO
GRÜNER

ADELAIDE
HILLS

Spice. Pine-lime. Nettle. Sherbet. Poached pear. Bright and brisk.
Perfect pairing—Crispy Thai Barramundi.

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 varieties. 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

Pinot Grigio is a grape that ripens early on our vineyard. We have a high, southern facing block where the Grigio is planted, receiving gentle morning sun during vintage and our trade-mark cool, afternoon breeze ensures natural acidity is maintained.

Planted on an even steeper slope, the Grüner hangs out for around 10 days later to achieve the variety's complex fruit and spice flavours. All fruit is hand-picked. Pinot Grigio Clone—ENTAV 547 and Gruner Veltliner Clones IBY and HHW2 were chosen for this wine. Both varieties were whole bunch pressed and fermented separately for 21 days.

No maturation and racked off lees quickly to maintain a crisp fresh consistency and bright, clear colour.

TASTING NOTES

Longview's Vista Grigio Grüner takes the best of Italy and Austria and blends them together to create a wine that is unabashedly Australian.

Punchy and exciting, the wine jumps out of the glass with freshly picked nettles, spice and pine-lime aromatics. The invigorating palate is all pizzazz; upfront sherbet, then spicy poached pear with mouth-watering acidity, finishing with remarkable texture and length. It's a true crowd-pleaser that is a bright and brisk wine right now but, as we see with Grüner Veltliner, will develop a morish mouth-feel that will take it into more serious territory in time.

WINE ANALYSIS

Blend	53% Pinot Grigio 47% Grüner Veltliner
Alcohol	13.5%
Residual Sugar	5.1 g/L
pH	3.27
Total Acidity	5.7 g/L
Released	20th of June 2022

