

LONGVIEW

QUEENIE

2023
PINOT
GRIGIO

ADELAIDE
HILLS

Pears. Talc. Blossoms. Bright. Fruity. Crunchy.
Perfect pairing—Thai Green Curry.

VINTAGE NOTES

2023 was a very cool vintage with intermittent rainfall, prolonging the ripening period, enabling good fruit flavor development without high sugars. The Longview team worked very hard in the vineyard ensuring good airflow and bunch positioning to help ripen evenly. Most varieties were harvested much later than most years however this ensured fruit flavour and balance. Whilst the yield was down across the board, 2023 will be remembered as an excellent vintage which should age magnificently.

VINEYARD & WINEMAKING NOTES

The Pinot Grigio sits on a South-Western facing slope at high altitude. Fruit is hand harvested from two blocks planted to two clones (D1V7 -75% and ENTAV 547 -25%). Both blocks were spur pruned to low bud numbers and shoot thinned early followed by a bunch thin at veraison to remove variability and allow even ripening. Handpicked fruit is chilled down in a cool room before processing, ensuring purity and flavour without oxidization. Fruit was hand-harvested at the end of February, then crushed, chilled and whole-bunch pressed. 100% underwent a cool ferment in stainless steel to preserve the varietal characteristics.

TASTING NOTES

True to our homeland (and an homage to our family's matriarch, Queenie Saturno), this Pinot Grigio shows all the hallmarks of a traditional Northern Italian style. The nose is overflowing with nashi pear, slight ginger spice and white blossom notes. The palate is crisp, dry and vibrant with delicate green apple fruit, bright acidity and a moreish, crunchy finish.

WINE ANALYSIS

Variety	100% Pinot Grigio
Alcohol	12.5%
Residual Sugar	2.7g/L
g/L pH	3.14
Total Acidity	7.1 g/L
Released	2nd June, 2023

