

LONGVIEW

TWIN PALMS

2023 PINOT
NOIR

ADELAIDE
HILLS

Cherry. Plum. Mushroom. Bright. Fruity. Crunchy.
Perfect pairing—Peking Duck.

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 Noir sits on a south-eastern facing slope at high altitude. Our twin palm trees overlook these vineyards. Fruit is hand harvested from two blocks planted to three clones (114, 145 and 777). 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 harvested at the start of March, then crushed, chilled before ferment 100% underwent a cool ferment in stainless steel and then in old French oak puncheons for 6 months.

TASTING NOTES

Lifted and varietal this Pinot Noir shows all the hallmarks of high quality Adelaide Hills Pinot Noir. Soft and delicate violet-red colour. Intense mineral aromas, with notes of graphite, pumice, red fruit and raspberry. A wine of a light and fluid body, with firm tannins and good acidity.

WINE ANALYSIS

Blend	100% Pinot Noir
Alcohol	13.0%
Residual Sugar	0.0 g/L
pH	3.54
Total Acidity	5.9g/L
Released	1st Nov 2023

