LONGVIEW

JUPITER

2020 BARBERA

ADELAIDE HILLS

Raspberry. Dried-Flowers. Black Tea. Plush. Precise. Long.
Perfect pairing—Vitello Tonnato.

VINTAGE NOTES

A challenging vintage with spring rainfall 40% below average. This helped disease control and provided good conditions for flowering. Yield was low – perfect for Barbera - but our healthy canopies were instrumental in protecting the fruit throughout the dry summer. From veraison through to harvest, daytime weather remained warm and dry, producing exceptional fruit flavour but as always, Longview's cool nights assisted in slowing down sugar development and maintaining excellent acid retention.

VINEYARD & WINEMAKING NOTES

Our Barbera block is made up of 2 Piemonte clones (84 and 424), planted on a slight North-facing slope consisting of shallow sandy-clay loam with iron stone and quartz. The vines are cane and spur pruned to diversify the picking time of each parcel. We also harvested and vinify the two clones separately until final blending for bottle. Vine age is now 10 years. Fruit was hand harvested, bunch sorted and immediately stored in cold rooms prior to crushing.

Vinified using traditional techniques and left on skins for around 2 weeks, the wine is then matured in one new Austrian oak puncheon and in 3 and 4-year-old French puncheons. It is bottled without fining or filtration.

TASTING NOTES

One of our favourite wines to drink, Barbera at its best can be fun and moreish, yet complex with deep flavour and structure. Brick red in colour, the nose shows a heady melange of raspberry and crushed lavender, dovetailing into more complex bass notes of Lapsang Souchong tea and black olive. The palate is thrilling upon entry with red bursts of pomegranate and cranberry fruit and harnessed by chalky tannin and succulent acidity, making for a superbly structured wine which lingers on the palate gracefully.

WINE ANALYSIS

Blend	100% Barbera
Alcohol	13.5%
Residual Sugar	0.7 g/L
pH	3.31
Total Acidity	7.9 g/L
Bottled	9th July 2021
Released	February 2022