

# LONGVIEW

FRESCO  
2022

NEBBIOLO  
PINOT NERO  
BARBERA

ADELAIDE  
HILLS

Cherry. Strawberry. Clove. Fresh. Taut. Fleshy.  
Perfect pairing—Pizza.

## 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. The yield was down across the board however 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

Various clones of Nebbiolo and Barbera were allocated for Fresco, as well as our oldest block of Pinot Nero. The 111 and F12 clones of Nebbiolo makes up the majority of the blend and contribute tannin structure and perfume, while the other varieties provide acid structure and lift respectively. All fruit is in the Nebbiolo is cane pruned, shoot thinned early and then bunch thinned up to three times during vintage to control yield. A mix of training techniques are used in the Barbera and Pinot Nero is Spur pruned.

Nebbiolo and Barbera undertook whole berry ferment to minimise tannin extract and then pressed into stainless steel. All varieties were cool-fermented separately, left on lees and allowed to go through natural malolactic fermentation; key to softening the acidity in some varieties. The aim of this winemaking process is to harness aromatics.

## TASTING NOTES

Inspired by young, unwooded, and fresh Italian table wines, we have created a multi-varietal blend that is ideal to drink right away. An inviting deep scarlet hue in the glass, the aromas remarkably showcase all 4 varieties, all wafting up for your attention. These fruit notes then morph into more serious tones of clove, anise, and wet earth. Fresh picked cherry juice cascades over the palate, underpinned with the vineyard's hallmark ironstone minerality and a bracing, fresh acidity that lingers long. *Vino Novello*

## WINE ANALYSIS

Blend 44% Nebbiolo, 36% Pinot Nero,  
20% Barbera

Alcohol	13.0%
Residual Sugar	0.1 g/L
pH	3.50
Total Acidity	6.4 g/L
Bottled	27th October 2022
Released	November 2023

