

LONGVIEW

MACCLESFIELD

2023
CHARDONNAY

ADELAIDE
HILLS

Ginger. Brine. Lemon. Line. Lusciousness. Length.
Perfect pairing—Tuscan Roast Chicken.

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 varietals 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

Sorting and selection start out in our high-altitude Chardonnay vineyards, where only the best bunches are handpicked, ensuring low yield, yet high quality. Using a mix of Entav clones, to offer more blending options, the fruit is whole bunched pressed with the juice racked into French oak puncheons (30% new, 30% second use, 40% third use) and barrel fermented for 20 days. A portion of the blend sees malolactic fermentation and lees contact for approximately 3 months, with a total time of 7 months in oak before light filtration pre-bottling.

TASTING NOTES

A pure expression of our vineyard's fruit quality and personality. Characteristics of citrus blossom, ginger, white peach and line of briny minerality are the hallmarks of our cool climate Adelaide Hills chardonnay. Perfectly integrated French oak used during fermentation adds depth and complexity. The palate is elegant; stone fruit, subtle lemon-verbena upon entry, it has a powerful finish, yet clean with restrained acidity.

WINE ANALYSIS

Variety	100% Chardonnay
Alcohol	12.0%
Residual Sugar	1.8 g/L
g/LpH	3.21
Total Acidity	6.2 g/L

