

LONGVIEW

MACCLESFIELD

2021
CABERNET
SAUVIGNON

ADELAIDE
HILLS

Violets. Capsicum. Mulberries. Velvet. Sinewy. Brooding.
Perfect pairing—Duck a-l' Orange.

VINTAGE NOTES

A near-perfect Hills vintage for 2021 with excellent rainfall in Spring and any summer showers dispersed by subsequent mild breezes. The winds prevented any disease pressure and the mild Spring provided good conditions for flowering early. Cooler temperatures prevailed throughout and as yield was above average. From veraison through to harvest, the vineyard experienced below average, yet relatively dry temps, ensuring a very long ripening period resulting in exceptionally complex fruit flavour. Slow, even sugar development and excellent acid retention were welcome outcomes for the fruit and total harvest was completed on 28 April.

VINEYARD & WINEMAKING NOTES

Cabernet Sauvignon needs constant attention on our vineyard. Yes, we have a near-perfect site for the vines; ample sun to ripen tannin and cool nights to retain natural acidity. However, being in a cool-climate, ensuring they get enough sun (but not so much that the wine is jammy) and enough shade (but not enough for the wine to be green), is a delicate balancing act. Hand-picked fruit is delivered to the winery after chilling overnight. It is crushed and de-stemmed into open fermenters, where pump overs occur throughout the day. Following primary fermentation, the Cabernet sees up to 10 days further on skins, then pressed, settled, and racked into old French oak puncheons to undergo malolactic fermentation. It then ages in barrel for a further 15 months.

TASTING NOTES

Brilliant garnet in colour, the aromatics are shy to begin with but coax you in with lilting iris', mulberries and black fruits with a chalky, gravelly undertone. The palate is a sublime melange of raspberries and concentrated cassis. The tannin structure is profound and it is clear that this is a wine that, although thoroughly alluring now, will unfurl its true personality in 15 years or more.

WINE ANALYSIS

Variety	100% Cabernet Sauvignon
Alcohol	14.0%
Residual Sugar	.00 g/L
g/LpH	3.58
Total Acidity	6.4 g/L
Released	May 2023

