

LONGVIEW

SATURNUS

2019
NEBBIOLO

ADELAIDE
HILLS

Maraschino. Musk. Potpourri. Complex. Pure. Long.
Perfect pairing—Mushroom Risotto.

VINTAGE NOTES

A challenging vintage with spring rainfall 40% below average. This helped disease control and provided good conditions for flowering. Yield was low 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. This benefited Nebbiolo, as the variety enjoys taking its time to ripen.

VINEYARD & WINEMAKING NOTES

The fruit is always hand-harvested and a selection from 3 different blocks were chosen for the Nebbiolo Saturnus. Clone 230 makes up the majority blend and a larger parcel of clone 1-11 was chosen for this vintage as the fruit tasted in the vineyard was exceptional. The fruit was harvested during the coolest part of the day and delivered to the winery immediately.

Hand sorting bunches occurred in the field during harvest to ensure all quality parameters were met. Vinified using traditional techniques and left on skins for around 3 to 4 weeks, the wine is then matured in a 2,500 litre Austrian Botti and bottled without fining or filtration.

TASTING NOTES

The "king of grapes" in Italy has long been a passion at Longview. Never resting on our laurels, we only bottle in vintages we believe are the truest expression of Nebbiolo outside the Piemonte. Light cherry-red in colour with a brilliant clear rim, the wine is unmistakably Nebbiolo. Cherries carry through on the nose but more on the steeped, Maraschino spectrum, along with musk and potpourri. Star-anise, all-spice and slightly smoky dried herbs provide a seriousness to the high toned red fruit and florals. The palate is extraordinarily complex, yet bright and thrilling with a thrust of taut berry flavours, glittery tannins, cherry flesh and blood-orange juice acidity. Its length is immeasurable.

WINE ANALYSIS

Blend	100% Nebbiolo
Alcohol	13.5%
Residual Sugar	0.2 g/L
pH	3.65
Total Acidity	6.0 g/L

