

LONGVIEW

YAKKA

2019
SHIRAZ

ADELAIDE
HILLS

Cherry. Pepper. Spice. Silky. Complex. Structured.
Perfect pairing—Slow Cooked Lamb.

VINTAGE NOTES

A challenging vintage with spring rainfall 40% below average. This helped disease control and provided good conditions for flowering and while yield was down, 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

Yakka Shiraz is Longview's mainstay and the hardy variety handles the vineyard's tough, rocky soils through the toughest of vintages – just like the plant after which it is named. Sourced from 5 distinct blocks on our estate, all of which are north facing, Yakka shiraz fruit is picked based on a flavour profile of blue fruit and spice with up-front tannin in the berry. Hand harvesting began on the 15th of March, at daybreak, then chilled overnight to preserve fruit flavour before being delivered to the winery. It is crushed and de-stemmed into open fermenters with a small percentage of whole berries. The wine enjoys a long, cool ferment 3 pump overs per day. It is then pressed, settled and racked into a mix of new and old puncheons and hogsheads for up to 15 months.

TASTING NOTES

The 2019 Yakka Shiraz speaks truly of Longview Vineyard. It has an attractive violet hue, with lifted aromas of white pepper, dark cherry, nutmeg, cranberry, plum skin and wet earth. The palate is bright, energetic, refreshing but cascading with silky fruit and exceptionally smooth tannins. With a typically savoury structure, this wine delivers great finesse and elegance.

WINE ANALYSIS

Variety	100% Shiraz
Alcohol	14%
Residual Sugar	.00 g/L
g/LpH	3.47
Total Acidity	6.2 g/L

