

# LONGVIEW

VISTA

2021  
GRIGIO  
GRÜNER

ADELAIDE  
HILLS

Spice. Pine-lime. Nettle. Sherbet. Poached pear. Bright and brisk.  
Perfect pairing—Crispy Thai Barramundi.

## VINTAGE NOTES

A near-perfect Hills vintage 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, increased wire-lifting and leaf-plucking were implemented; exposing the fruit zone to enhance ripening.

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

Pinot Grigio is a grape that ripens early on our vineyard. We have a high, southern facing block where the Grigio is planted, receiving gentle morning sun during vintage and our trade-mark cool, afternoon breeze ensures natural acidity is maintained.

Planted on an even steeper slope, the Grüner hangs out for around 10 days later to achieve the variety's complex fruit and spice flavours.

All fruit is hand-picked. Pinot Grigio Clone—ENTAV 547 and Gruner Veltliner Clones IBY and HHW2 were chosen for this wine. Both varieties were whole bunch pressed and fermented separately for 21 days.

No maturation and racked off lees quickly to maintain a crisp fresh consistency and bright, clear colour.

## TASTING NOTES

Longview's Vista Grigio Grüner takes the best of Italy and Austria and blends them together to create a wine that is unabashedly Australian.

Punchy and exciting, the wine jumps out of the glass with freshly picked nettles, spice and pine-lime aromatics. The invigorating palate is all pizzazz; upfront sherbet, then spicy poached pear with mouth-watering acidity, finishing with remarkable texture and length. It's a true crowd-pleaser that is a bright and brisk wine right now but, as we see with Grüner Veltliner, will develop a morish mouth-feel that will take it into more serious territory in time.

## WINE ANALYSIS

Blend	55% Pinot Grigio 45% Grüner Veltliner
Alcohol	13.0%
Residual Sugar	4.5 g/L
pH	3.20
Total Acidity	6.95 g/L

