

# LONGVIEW

MACCLESFIELD

2019  
CHARDONNAY

ADELAIDE  
HILLS

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

## 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 but as always, Longview's cool nights assisted in producing exceptional fruit flavour development and acid retention. The fruit was hand harvested in early March, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

## 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 9 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	13%
Residual Sugar	1.91 g/L
g/LpH	3.09
Total Acidity	6.9 g/L

