

LONGVIEW

WHIPPET

2020
SAUVIGNON
BLANC

ADELAIDE
HILLS

Passionfruit. Guava. Nettle. Zesty. Fresh. Frisky.
Perfect pairing—Salt and Pepper Squid.

VINTAGE NOTES

Longview experienced late Autumn and early winter rainfalls in the lead up to 2020. Our dams filled rapidly in early Winter and soil moistures were ideal. With one of the hottest Decembers on record, maintaining healthy canopies with adequate soil moisture was challenging, but Longview handled the conditions well. Significant fire events devastated large swathes of vineyard in parts of the Northern Adelaide Hills. Longview was spared this natural disaster and 50 mm of rain at the end January and early February brought welcome relief. From then on, temperatures cooled right down, making ripening and harvesting conditions nearly perfect.

VINEYARD & WINEMAKING NOTES

Four blocks located at the highest altitude at Longview were used for 'Whippet' Sauvignon Blanc 2020. All blocks were planted on own roots in 1997 and 1998 and pruned differently to allow us a wide array of blending options. The Sauvignon Blanc vines are shoot-thinned, then bunch thinned to ensure yield management and early fruit flavour development.

Fruit is crushed, chilled and sees slight skin contact for maximum flavour extraction. Cool fermentation in stainless-steel tanks with 5% fermented in oak to slightly soften and sweeten before being blended and bottled.

TASTING NOTES

An Adelaide Hills classic; 'Whippet' Sauvignon Blanc displays aromas of passionfruit, guava, mangosteen, leafy fresh cut grass and herbs, honeysuckle, and lemon. The palate is whip smart and racy – like the hound after which it is named - and displays refreshing, green bean and nettle characters and finishes with incredible mouth-watering acidity.

WINE ANALYSIS

Variety	100% Sauvignon Blanc
Alcohol	11.5%
Residual Sugar	.06 g/L
g/LpH	3.33
Total Acidity	7.5 g/L

