

LONGVIEW

VISTA

2019
SHIRAZ
BARBERA

ADELAIDE
HILLS

Blackberry. Cherry. Pepper. Bright. Juicy. Savoury.
Perfect pairing—Spaghetti Bolognese.

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.

VINEYARD & WINEMAKING NOTES

All fruit is hand-picked. Both varieties were de-stemmed and crushed before a cool, open co-ferment for 21 days.

Maturation occurs in French Oak Hogsheads – 3rd and 4th use - and bottled within 12 months.

TASTING NOTES

Longview's Shiraz Barbera takes the best of Australia and Italy and blends them together to create a harmonious, modern food wine. The Shiraz has all the hallmarks of cool-climate fruit — white pepper and baking spices with slight undertones of vanilla and cocoa – and the Barbera adds pop with fresh blackberry lift.

The palate is juicy to start with a burst of red-cherry brightness courtesy of the Barbera, then gives way to a Shiraz savouriness and taut acid backbone that gives the wine wonderful structure. It is a fresh, lean wine right now but as we see with this unique blend, develops into a generous crowd pleaser.

WINE ANALYSIS

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|----------------|------------------------|
| Blend | 75% Shiraz 25% Barbera |
| Alcohol | 14.5% |
| Residual Sugar | 0.8 g/L |
| pH | 3.44 |
| Total Acidity | 7.00 g/L |

