

# LONGVIEW

MACCLESFIELD

2019  
SYRAH

ADELAIDE  
HILLS

Perfume. Blueberries. Spice. Ethereal. Focussed. Poise.  
Perfect pairing—Mushroom Risotto.

## 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 mid-March, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

## VINEYARD & WINEMAKING NOTES

The fruit for Longview's Macclesfield Syrah, is sourced from 3 high-altitude blocks (SH 15, SH13E, SH2S) on our single vineyard. Known as being wind-swept, bony, exposed country for vines to grown on these sites produce a depth and intensity of flavour unlike anything else on the vineyard and require meticulous management.

These low-yielding vines are now 25 years old and produce wines of breathtaking elegance and complexity.

Fruit is selected solely on flavour and selection comes down to a matter of rows and even panels for the Syrah. Careful bunch and berry sorting during hand-picking ensures pristine fruit and once roughly 2 tonnes has been harvested, the fruit goes into open fermenters with 15% whole bunch, to cold soak for up to 10 days. Fermentation peaks at 30°C with gentle battonage every day. Drained &

pressed after 9 to 12 days on skins, then settled for 24 hours before racking to oak puncheons for malolactic fermentation. After 10 months in barrel, the wine goes to bottle unfiltered.

## TASTING NOTES

There is a floral element to most wine from Longview Vineyard, but the perfume of this Syrah's aromatics is almost overwhelming. Jonquils, jasmine and carnation florals waft from the glass with secondary notes of blue fruits, white pepper spice and aniseed drifting up to declare this a true, cool-climate Syrah.

The palate is layered, languid, long and yet finishes with a crunch of taut berry fruit interlaced with natural acidity and focus.

## WINE ANALYSIS

Variety	100% Shiraz
Alcohol	13.5%
Residual Sugar	.03 g/L
g/LpH	3.71
Total Acidity	5.3 g/L

