

LONGVIEW

MACCLESFIELD

2019
CABERNET
SAUVIGNON

ADELAIDE
HILLS

Violets. Capsicum. Mulberries. Velvet. Sinewy. Brooding.
Perfect pairing—Duck a-l' Orange.

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 on the 20th of March, during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

VINEYARD & WINEMAKING NOTES

Cabernet Sauvignon needs constant attention on our vineyard. Yes, we have a near-perfect site for the vines; ample sun to ripen tannin and cool nights to retain natural acidity. However, being in a cool-climate, ensuring they get enough sun (but not so much that the wine is jammy) and enough shade (but not enough for the wine to be green), is a delicate balancing act. In 2019, mother nature threw a lot at us and the results were extremely low-yields (3-tonne/Ha) but phenomenal flavours. Cabernet for the Macclesfield wine was the first fruit to be picked, to harness the brightness and squeaky-clean fruit flavours we were tasting. Hand-picked fruit is delivered to the winery after chilling overnight. It is crushed and de-stemmed into open fermenters, where pump overs occur throughout the day. Following primary fermentation, the

Cabernet sees up to 10 days further on skins, then pressed, settled, and racked into old French oak puncheons to undergo malolactic fermentation. It then ages in barrel for a further 15 months.

TASTING NOTES

Brilliant garnet in colour, the aromatics are shy to begin with but coax you in with lilting iris', mulberries and black fruits with a chalky, gravelly undertone. The palate is a sublime melange of raspberries, concentrated cassis and subtle mint. The tannin structure is profound and it is clear that this is a wine that, although thoroughly alluring now, will unfurl its true personality in 10 years or more.

WINE ANALYSIS

Variety	100% Cabernet Sauvignon
Alcohol	13.5%
Residual Sugar	.00 g/L
g/LpH	3.53
Total Acidity	6.3 g/L

