



LONGVIEW

VINEYARD

NEBBIOLO RISERVA

TASTING NOTES

Alluring and intense fragrance of licorice root and dark cherry with nuances of violets and roses. Spicy and delicious; the palate is medium to full-bodied and complex, with rich, savoury fruit, refreshing acidity and fine dusty tannin. The wine finishes with a dried herbal note, silky and balanced.

WINE ANALYSIS

Blend.....	100% Nebbiolo
Alcohol.....	13.5%
Residual Sugar.....	0.6 g/L
pH.....	3.52
Total Acidity.....	6.3 g/L



ESTATE GROWN

2016

VINTAGE NOTES

2016 was a very cool vintage with intermittent rainfall, prolonging the ripening period enabling good fruit flavor development without high sugars. Bunch thinning at veraison ensured improved airflow and reduced bunch variability further improving fruit quality.

WINEMAKING NOTES

In 2016, Block NEB 3 was the standout block out of the 4 Nebbiolo blocks at Longview and was solely used for our 2016 Riserva. This block is made up of 4 clones, 111, F12V7, F12V13, and 230 and planted on north-facing slopes on shallow sandy clay loam with iron stone throughout the topsoil. The diversity of all four clones add different dimensions, essential to the final refined character of this wine.

Fruit was hand harvested on the 11th of March and immediately stored in cold rooms prior to crushing. Hand sorting bunches occurred in the field during harvest to ensure all quality parameters were met. Vinified using traditional techniques and left on skins for around 3 to 4 weeks, the wine is then matured in a 6 and 7-year-old French puncheons and bottled without fining or filtration.

ADELAIDE HILLS

