LONGVIEW

MACCLESFIELD

2022 GRÜNER VELTLINER

ADELAIDE HILLS

Apples. Juniper. Dill. Spicy. Textural. Dry. Perfect pairing—Wiener Schnitzel.

VINTAGE NOTES

The 2022 season started cool during flowering, some varieties were affected worse than others and only produced 50% of their usual production. Whilst dry seasons usually mean warm weather, 2022 gave us a cool and long ripening vintage. Wonderful flavour development at low sugar levels and high acids were seen all through all varietals. Whilst the yield was down across the board, 2022 will be remembered as one of the best vintages Longview has ever seen. This is no mean feat considering the outstanding 2021 vintage.

VINEYARD & WINEMAKING NOTES

Longview is one of the first vineyards in Australia to plant Grüner Veltliner and is planted to three different Austrian clones (HHW 2, HHW 3 and Iby) - all on own roots.
Now the vines are 12 years old, we are noticing fantastic fruit quality through the vineyard with consistent bunches and well controlled vigour. The Gruner was hand-harvested in late February based on flavour and acid retention, then crushed, destemmed and must-chilled to 3° before gentle pressing. Only free run juice was used, and the ferment was kept at sub-10 degrees C, with some lees returned to the clarified juice to accentuate the mid palate richness of the variety. It was then fermented to dryness and bottled immediately to preserve freshness.

TASTING NOTES

Grown on a sheer south-facing slope, our Grüner takes its time to ripen, showing quite reserved fruit flavour until seemingly hours before harvest. In the glass, the wine has a brilliant clarity and aromatics of grapefruit citrus, white pepper, leafy herbs and a hint of juniper burst out of the glass. The palate is dry and spicy with a textural, lingering finish of fresh root vegetables, green pear and underpinned with a gentle, refreshing acidity.

WINE ANALYSIS

Variety	100% Grüner Veltliner
Alcohol	12.5%
Residual Sugar	3.4g/L
g/LpH	3.20
Total Acidity	6.1 g/L
Released	26th of June 2022