



KÜHL GRÜNER VELTLINER

TASTING NOTES

The wine has a brilliant clarity and pale straw colour. Aromas of pear, pepper, celery with hints of melon are evident and the palate is dry and spicy with a textural, lingering finish of radish and golden delicious, underpinned with a lovely crunchy refreshing acidity.

WINE ANALYSIS

Blend.....	Gruener Veltliner (100%)
Alcohol.....	13.0%
Residual Sugar	0.4 g/L
pH.....	3.364
Total Acidity	5.3 g/L

ESTATE GROWN



2017

VINTAGE NOTES

2017 was a very cool vintage with intermittent rainfall, prolonging the ripening period enabling good fruit flavor development without high sugars. Shoot thinning was conducted a month before budburst to improve shoot length and control yields. Bunch thinning prior to flowering and then again during veraison, ensured improved airflow and reduced bunch variability further improving fruit quality.

WINEMAKING NOTES

Longview Vineyard is planted to three different Gruner Veltliner clones (HHW 2, HHW 3 and 1by) all on own roots and sourced from Austria. Now 6 years old we are noticing fantastic fruit quality across the board with well controlled vigour.

The Gruner was hand-harvested based on flavour development at 12.5 Baume. It was crushed, de-stemmed and must chilled to 3 degrees Celsius before gentle airbag pressing. Free run and pressings fractions kept separate, only free run used for Kuhl. The juice was then settled and racked with some of the lees returned to the clarified juice to accentuate the mid palate richness of the variety. With our aim to bottle relatively early to preserve freshness the wine was stabilised, filtered and then bottled.

ADELAIDE HILLS