

LONGVIEW



VINEYARD

NEBBIOLO RISERVA

TASTING NOTES

Alluring and intense fragrance of licorice root and dark cherry with nuances of violets and roses. Medium bodied with flesh, supple fruit, refreshing acidity and firm tannin. The wine finishes long and dry, yet silky and balanced.

WINE ANALYSIS

Blend.....	Nebbiolo (100%)
Alcohol.....	14.0%
Residual Sugar	0.9 g/L
pH.....	3.57
Total Acidity	6.3 g/L

ESTATE GROWN



2015

VINTAGE NOTES

2015 produced very low yields, however what we did get was exceptional, with fruit intensity and acid balance. The growing season was mild and very dry, which resulted in amazing flavors in the berries at low sugar levels.

WINEMAKING NOTES

Four clones of Nebbiolo were used in the 2015 Riserva from blocks NEB1 and NEB10. Block NEB10 is planted with Piedmontese clone 230 making up approximately 30% of the blend. The remaining fruit was selected from Block NEB1 which is made up of 4 clones, 111, F12V7, F12V13, and 230—all four add different dimensions to refined character of this wine. Both blocks were planted on north-facing slopes in 1995 on shallow sandy clay loam with iron stone throughout the topsoil.

Both blocks were hand harvested on the 2nd of April which was relatively early due to the lighter yields. Hand sorting bunches in the field during harvest ensured all quality parameters were met. Once picked, fruit is immediately stored in cold rooms for a 5-day cold soak prior to crushing. Vinified using traditional techniques, the wine is then matured in a 6 and 7-year-old 300 litre French oak casks and bottled without fining or filtration.

ADELAIDE HILLS