



'THE PIECE' SHIRAZ

TASTING NOTES

A restrained, elegant wine which reflects the very cool vintage in which it was made. Displaying trade-mark aromas of white pepper, baking spices, bramble, blackberry and coffee, its judicious use of French oak contributes a subtle hint of pencil shavings. The palate is succulent, yet structured with a drive of ripe cherry flesh, tart red currants, mulberries, and Longview's hallmark natural acidity. These flavours are knitted together by dusty tannins, delivering a clean, dry finish with tremendous length. Cellar for 15 years or more and carefully decant at least 30 minutes prior to opening.

WINE ANALYSIS

Blend.....	100% Shiraz
Alcohol.....	14.5%
Residual Sugar.....	0.5 g/L
pH.....	3.48
Total Acidity.....	6.14 g/L



ESTATE GROWN

2017

VINTAGE NOTES

2017 was a very cool vintage with intermittent rainfall, prolonging the ripening period and enabling good fruit flavour development. Shoot thinning was conducted a month before budburst to control yields. Bunch thinning prior to flowering and leaf-plucking during veraison, ensured improved airflow through the canopy and reduced bunch variability.

The Shiraz parcels for 'The Piece' were hand-harvested in late March. Fruit from select rows and even panels, were chosen from five consistently high-performing blocks on the vineyard, creating bountiful blending options. Fruit selection is based on vine balance but most importantly fruit flavour. These parcels were hand- harvested from 7 am through to 12 pm, then immediately delivered to the winery.

WINEMAKING NOTES

We only pick 5 ton of Shiraz for The Piece. Fruit from each block is kept separate in 1-ton open fermenters with approximately 15% whole bunches. It is then gently pressed and again, categorized by block when placed in old French oak hogsheads for around 18 months. Upon blending the 2017 vintage, we chose only three barrels based on structure, flavour and finesse. Always a limited bottling, this vintage is the scarcest of all with Longview producing a mere 1,200 bottles of this wine. This make the art and the wine all the more collectible.

ADELAIDE HILLS

