



LONGVIEW

VINEYARD

FRESCO

TASTING NOTES

Vibrant in colour with crimson highlights, the 2019 Fresco displays aromas of fresh red berries overlaid by notes of roses and herbs. The palate is medium bodied with a cherry and strawberry core wrapped in savoury spice. The tannins are fine yet well-structured with balanced acidity, making this wine approachable when young and enjoyable on its own or with your favourite pasta.

WINE ANALYSIS

Blend..	37% Nebbiolo, 33% Pinot, 24% Sangiovese, 6% Barbera
Alcohol.....	13% - 13.1%
Residual Sugar.....	0.2 g/L
pH.....	3.53
Total Acidity.....	5.73 g/L



ESTATE GROWN

2019

VINTAGE NOTES

A dry Spring helped with disease control and provided ideal conditions for the flowering period. Dry conditions throughout summer helped us control vine vigour resulting in balanced canopies. From veraison to harvest, the weather was warmer than average, however minimal moisture and cool, clear nights assisted in fruit flavour development and acid retention. A perfect balance.

All fruit was hand harvested between the 6 March - 11th April during the coolest part of the day and delivered to the winery immediately to preserve fruit flavour.

WINEMAKING NOTES

Various clones of Nebbiolo and Barbera were allocated for Fresco, as well as our oldest block of Pinot Nero and Sangiovese from our neighbours vineyard. The 230, F12V13 and F12V7 clones of Nebbiolo make up the majority of the blend and contribute tannin structure, amazing perfume, while the other three varieties provide acid, lift and juiciness respectively. All fruit is cane pruned, shoot thinned early and then bunch thinned up to three times during vintage to control yield. This ensures even ripening and fruit flavour development.

Nebbiolo and Barbera were cold soaked on skins for 5 days and pressed into stainless steel. All varieties were cold-fermented separately, left on lees and allowed to go through natural malolactic fermentation; key to softening the acidity in some varieties. The aim of this winemaking process is to harness aromatics whilst still extracting tannin.

ADELAIDE HILLS

