



LONGVIEW

VINEYARD

WAGTAIL BRUT

TASTING NOTES

This, Méthode Traditionnelle wine, displays a lift of honeysuckle and citrus blossom giving way to delicate aromas of pink lady apples, strawberries and subtle brioche characters. The palate is well-structured with great acid and texture. A tantalizing mousse with crunchy green-apple and strawberry flavours, and the natural acidity gives the wine a taut and clean finish.

WINE ANALYSIS

Blend.....	64% Pinot Noir, 36% Chardonnay
Alcohol.....	12.0%
pH.....	3.32
Total Acidity.....	8.2 g/L
Dosage.....	7.0 g/L
Triage.....	12 months
Disgorged.....	3rd December 2018



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. Bunch thinning at veraison ensured improved airflow and reduced bunch variability further improving fruit quality. Hand harvested in early morning, we preserved the delicate fruit flavours invaluable to this style and variety.

WINEMAKING NOTES

The wine undergoes passive oxidative handling throughout pressing to decrease phenolics. Fermented in small batch lots at low temperatures to maintain fruit and characteristics of our specific terroir. Non-malolactic fermentation maintains the succulent acidity. Aged on lees post primary fermentation for 3 months in stainless steel tanks with regular batonage to add texture to the base wine. The wine is then blended, stabilised, triaged and aged on lees for a further 18 months in bottle. Longview Sparkling Pinot Noir Chardonnay will age for 5 to 8 years.

ADELAIDE HILLS